

Petition to Establish
the
Oak Knoll District
American Viticultural Area
in the
County of Napa, California

October 8th, 1997
Amended September 14, 1999

Submitted by the
Oak Knoll District Committee
Janet Trefethen, Chairperson
Napa, California

Bonded Wineries in Oak Knoll District AVA:

Costello Vineyards
P.O. Box 2996
Napa, CA 94558
BW-5109

Monticello Cellars/
Domaine Montreaux
4242 Big Ranch Road
Napa, CA 94558
BW-5102

Etude
4101 Big Ranch Road
Napa, CA 94558
BW-5399

Newlan Vineyards & Winery, Inc.
5225 Solano Avenue
Napa, CA 94558
BW-5061

Frisinger Cellars
2275 Dry Creek Road
Napa, CA 94558
BW-5364

Silverado Hill Cellars
3103 Silverado Trail
Napa, CA 94558
BW-4939

Kate's Vineyard
5211 Big Ranch Road
Napa, CA 94558
BW-5458

Trefethen Vineyards
1160 Oak Knoll Avenue
Napa, CA 94558
BW-4635

Luna Vineyards, Inc.
2921 Silverado Trail
Napa, CA 94558
BW-5863

Van Der Heyden Vineyards Winery
4057 Silverado Trail
Napa, CA 94558
BW-5220

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I. Introduction and Overview

Following the recent establishment of St. Helena, Rutherford, Oakville and Yountville as American Viticultural Areas (AVAs), it is apparent that the southern end of the Napa Valley appellation should be formally recognized, bringing completion to the mapping of major AVAs along the floor of the Napa Valley. The proposed Oak Knoll District AVA would fit snugly into the Napa Valley appellation map by butting up to the Mt. Veeder AVA on the west, the Stags Leap AVA on the northeast and the Yountville AVA on the north. The City of Napa lies to the south of the proposed Oak Knoll District, and the future AVAs of Coombsville and Soda Canyon lie to the east and southeast.

Petitioners believe that Oak Knoll District is a logical extension of the AVAs which have been established to date in Napa County. Napa Valley was the first appellation of Napa County, established in 1981. Napa Valley covers all of Napa County except for the portion northeast of Lake Berryessa, which is largely, if not entirely, devoid of grapes. Leaving aside the two AVAs which overlap surrounding counties (Carneros [1983] which lies partially in Sonoma County; Wild Horse Valley [1988] crosses into Solano County), there are ten AVAs located entirely within Napa Valley. In the order established, they are Howell Mountain (1984), Stags Leap District (1989), Mt. Veeder (1990), Atlas Peak (1992), Spring Mountain District (1993), Rutherford (1993), Oakville (1993), St. Helena (1995), Yountville (1999) and Chiles Valley (1999).

The existence of each of these AVAs reinforces for the trade and consumers the basic geographical and historical facts pertaining to the Napa Valley. Specifically, the valley is long and narrow, beginning in the south along the San Pablo Bay and continuing in a northwestern orientation some 30 miles to the City of Calistoga. The valley varies from around five miles wide north of the City of Napa to its narrowest point (approximately three-quarters of a mile) at Lodi Lane and Bale Lane at the northern end of the St. Helena AVA. The valley is traversed by the Napa River and surrounded by the Vaca Range to the east and the Mayacamas Range to the west.

Within the two mountain ranges are separate AVAs which are characterized by steeper slopes, higher elevations, upland soils and specific geological parentage. Along the Mayacamas Range from south to north are the AVAs of Mt. Veeder and Spring Mountain District. We anticipate that the Diamond Mountain viticultural area will be established in the future to the north of Spring Mountain District. To the east, along the Vaca Range are situated the AVAs of Atlas Peak and Howell Mountain and potentially Soda Canyon and Coombsville. Each of these areas, like Oak Knoll District, has a unique history as well as distinctive geographical characteristics which affect the area's viticulture and wines, thus satisfying the viticultural area requirements of the

Bureau of Alcohol, Tobacco and Firearms ("ATF"), as set forth in 27 CFR §4.25a(e)(2).

Along the floor of the Napa Valley are located AVAs which are characterized by lower elevations (under 500 feet) and lowland soils formed by river sediments and alluvial deposits emanating from the surrounding mountains. Specifically, from south to north we find the AVAs of Carneros, Stags Leap District, Yountville, Oakville, Rutherford and St. Helena. We expect that in the future the AVA of Calistoga will be established. The separate valleys to the east of the Napa River watershed (Pope, Gordon, Chiles) may be identified as separate and distinct AVAs, just as Chiles Valley was recently.

Each of these valley floor AVAs is named after a well-known historic area of the Napa Valley. Their respective geographic and viticultural characteristics also vary as a function of the valley's north-south orientation, elevation differentials (elevations increase gradually as one moves up valley) and distances from the cooling maritime breezes coming off of San Pablo Bay south of Napa County.

The Oak Knoll District Committee has carefully reviewed the decisions of ATF in establishing each of the viticultural areas of Napa County to ensure consistency and coherence in the Oak Knoll District AVA petition.

Petitioners also are mindful of the need to propose AVAs which fit into an overall appellation context of the Napa Valley. That context must be logical and understandable to consumers in order to facilitate consumers' understanding of AVAs and meet the objectives of the Federal Alcohol Administration Act. Adhering to the Napa Valley Wine Appellation Committee's guidelines, petitioners believe that overlapping viticultural areas are difficult for consumers to understand. We also support a series of contiguous valley floor AVAs lying north of the City of Napa, which capture the most fundamental geographical features of the valley and which bear the names of the historical communities of the valley.

In an effort to keep everyone informed and to enhance the petition process, petitioners have tried to alert all land owners and grape growers within the proposed area and along its boundaries. A list of all land owners was obtained from the county tax assessor and a letter of information was sent to each. **(Exhibit 1)** Additionally, a public notice was placed in the local newspaper, the Napa Valley Register, in June of 1997 inviting the public to attend a meeting that month. **(Exhibit 2)** This meeting was covered on the front page of the Napa Valley Register in its Thursday, June 19th, 1997 edition. **(Exhibit 3)** These open forums have given members of the Napa Valley public an initial opportunity to voice any concerns they may have.

The proposed Oak Knoll District includes approximately 9,940 acres, of which 4,040 are plantable to vines. Ten wineries are located within the proposed

area. Refer to **Exhibit 4** for a complete listing and their location within the proposed AVA. This is followed by letters of support from winery owners and a list of financial contributors. (**Exhibit 5**) **Exhibit 6** contains the Napa (1951, Photorevised 1980) and Yountville (1951, Photorevised 1968) USGS Quadrangle Maps (7.5 Minute Series) which show the exact proposed boundaries of the Oak Knoll District. **Exhibit 7** shows all approved AVAs within the Napa Valley.

As the evidence presented in the petition will attest, Oak Knoll District is an integral and historical part of Napa Valley viticulture and winemaking. Some of the most important events in the early history of California viticulture took place here. The area is already informally recognized in the trade. Petitioners now seek ATF's formal recognition.

II. Name Recognition

The first two criteria for the establishment of a viticultural area under 27 CFR 4.25a (e) (2) are that the proposed name is nationally or locally known and that there is historical or current evidence tying the name to the proposed boundaries of the viticultural area. Both criteria are fulfilled for the Oak Knoll District viticultural area by a variety of historical, current, national and local evidence as detailed in the report by historian Charles Sullivan at pages 6 to 31. He is an acknowledged expert in Napa Valley wine history. He has written Napa Wine (1994, *Wine Appreciation Guild*) and has testified in numerous AVA proceedings.

The petitioners chose the name Oak Knoll District as it best fits the criteria outlined above. The number of references to Oak Knoll District, both historically and today, is overwhelming. While Napa, St. Helena and Calistoga are cities, Yountville a township, and Rutherford and Oakville unincorporated communities, Oak Knoll lays claim to a former school district known as Oak Knoll District; an historic Oak Knoll Ranch; an historic train station, Oak Knoll Station, at the corner of Dry Creek and Highway 29 near the northern boundary of the proposed Oak Knoll District AVA; a cross road (Oak Knoll Avenue) which traverses the viticultural area from Highway 29 on the western side to the Silverado Trail on the eastern side of the proposed AVA; an inn in the heart of the viticultural area (Oak Knoll Inn); and a vineyard owner by that name (Oak Knoll Cellars) located inside the proposed boundaries. An area map showing the locations of these name references is attached as **Exhibit 8**.

Ask old-timers in Napa Valley where Oak Knoll District is located (and we have asked quite a few), and they will spin yarns about the school, the train stop, J.W. Osborne's 3,000-acre Oak Knoll Ranch and his successor R.B. Woodward's Oak Knoll Farm. We have amassed affidavits from some of the

better-known Oak Knoll District residents and Napa Valley cognoscenti, which are attached at **Exhibit 9**.

Ask any member of the wine press about Oak Knoll District and you will hear about the fine Chardonnays and other varietals produced north of Napa and south of Yountville on both sides of the Napa River. Their comments about the area are in print with some regularity.

In 1977, an article in the January-February issue of the Connoisseurs' Guide to California Wine identified potential appellation sites in the Napa Valley, based on climatic, geographic, and viticultural characteristics. These appellations were determined by combining the editor's "knowledge of the wines" with "local experts' knowledge about the viticultural elements that shaped those wines." This article defined a Napa/Oak Knoll area, extending from "Napa to Yountville and from the Silverado Trail to the slopes of the Mayacamas Mountains." These boundaries, outlined in "the first, comprehensive view of small area appellations in Napa County," essentially correspond to the boundaries of the proposed Oak Knoll District AVA. A copy of this article is attached as **Exhibit 10**.

In his book California's Great Chardonnays, James Laube describes the Oak Knoll District. "The Oak Knoll area is not an official appellation, but it is likely to become one at some future date. The area is about halfway between the city of Napa and Yountville and cuts a wide band across the valley, roughly from the Silverado Trail on the east to the western foothills west of Highway 29." This article is attached as **Exhibit 11**.

Noted wine historian Charles L. Sullivan describes Oak Knoll as "a winegrowing area south of Yountville..." in his book A Companion to California Wine. This reference is attached as **Exhibit 12**.

Similarly, wine writers James Laube, Matt Kramer, Sam Gugino, Mike Dunne, Becky Murphy, John Milner, Jorgen Aldrich, Richard Paul Hinkle, and others have referred to the Oak Knoll area in recent articles and books. (**Exhibit 13**) Several of the authors refer specifically to Oak Knoll District.

For more than 20 years local vintners have referred to their vineyards and wines as emanating from Oak Knoll District. An area map showing these Oak Knoll District grape source locations is attached at **Exhibit 14**. Sterling, Pine Ridge, Cakebread, Markham, Rutherford Hill, Trefethen, Steltzner and Monticello have referred on their labels and in their promotional literature to Oak Knoll Farm, Oak Knoll Ranch, Oak Knoll or Oak Knoll District. These references are included in attached **Exhibit 15**.

A recent article in Inside Napa Valley describes a bike tour through "The Yountville, Stag's Leap and Oak Knoll districts near Yountville." It goes on to

describe the Oak Knoll district as "a cool region of the valley excellent for grapes like Chardonnay and Pinot Noir." A copy of this article is attached as **Exhibit 16**.

With respect to the proposed name, Oak Knoll *District*, there is historical evidence of an Oak Knoll District as one of Napa County's school districts in the mid to late 1800s. (**Exhibit 17**) There also are modern references to Oak Knoll District as a winegrowing area. (In addition to the articles at Exhibit 13, see the Wine News' article on Trefethen Vineyards in Oak Knoll District, at **Exhibit 18**.

The modifier "district" also is favored by the petitioners because it eliminates confusion with a winery in Oregon named Oak Knoll. Just as "District" was used as part of the AVA names in Stags Leap District and Spring Mountain District within the Napa Valley, the full name indicates an area, not a brand, and constitutes "fair use" of that geographic term. Additionally, ATF should take note of an existing California law which requires, as a matter of state law, that the Oak Knoll District designation be used on wine labels in direct conjunction with the Napa Valley AVA. That law (California Business & Professions Code Sec. 25240) reads as follows:

Any wine labeled with a viticultural area appellation of origin established pursuant to Part 9 (commencing with Section 9.1) of Title 27 of the Code of Federal Regulations, other than the viticultural area "Napa Valley," and which is located entirely within a country of the 29th class [Napa County], shall bear the designation "Napa Valley" on the label in direct conjunction therewith in a type size not smaller than 1mm less than that of the viticultural area designation provided neither designation is smaller than 2 mm on containers of more than 187 ml or smaller than 1 mm on containers of 187 ml or less. This requirement shall apply to all wines bottled on or after January 1, 1990.

In our view, the use of the name Oak Knoll District, along with the conjunctive use of "Napa Valley" on wine labels, strengthens the geographic message.

Oak Knoll District

by

Charles L. Sullivan

A person would be hard pressed to discover many geographical expressions relating to Napa's agricultural history older than Oak Knoll. But unlike several other areas in the Napa Valley with a powerful viticultural history Oak Knoll does not have an "urban" locus, as do such places as Rutherford and Yountville. Still, it was in Oak Knoll that the greatest early steps were taken to develop a fine wine industry, not just a wine industry, in the Napa Valley.

Years before there were any BATF recognized AVAs north of Napa on the valley floor, except for the ubiquitous Napa Valley AVA, I wrote that I hoped eventually to see a string of smaller viticultural areas running up the valley much as one finds in Burgundy and Bordeaux. I indicated that the towns and villages above Napa were such logical loci, along with two other areas which had no "urban center," Larkmead and Oak Knoll.

Lacking a town center, Oak Knoll District is by far the most logical name for this proposed AVA. It meets all the required criteria and consumers who know anything of the geography of the Napa Valley would understand it perfectly. In fact, in a letter to Mrs. Trefethen I cautioned her against trying to come up with any name other than Oak Knoll.

Thus it has happened that a group of winegrowers south of Yountville and north and west of Napa have decided to petition the BATF to establish an Oak Knoll District viticultural area. They asked me to prepare a research paper which would spell out the history of winegrowing in the area described in the petition and to discuss the historical justification for establishing such a district. They also asked me to look at the proposed boundaries of the AVA and to comment on their historical appropriateness. Implicit in this request was the idea that history in this context meant not just the old days in the Napa Valley but recent times as well, with a particularly focused look in the appellation process since the early 1980s.

I have previously prepared the historical presentations related to the establishment of AVAs for St. Helena, Rutherford, Oakville, Howell Mountain, and Stags Leap. Most recently I prepared a paper supporting a petition for a Yountville AVA. I take special satisfaction now in

giving historical support to the establishment of an Oak Knoll District, since some of the most important events in the early history of California viticulture took place here. There is also satisfaction in seeing a potential closure of the mapping of appellations for the lower portions of the Napa Valley floor.

In preparing this paper I have two audiences in mind. One, of course, is the BATF whose criteria for establishing an AVA require historical justification. The other audience is the winegrowing community of the proposed Oak Knoll District. In my 1994 history of Napa Valley winegrowing I did not place the same kind of focus on the area between Yountville and Napa that I did for such areas as Calistoga and St. Helena.

I have already indicated that I have long supported the idea of a series of viticultural districts in the Napa Valley running from Napa to Calistoga. That Oak Knoll was in my mind can be seen from this passage, written in 1989, in my history of Napa wine. "Soon a pattern of settlement here would be marked by a series of little villages and railroad stops, some of the latter named Krug, Zinfandel, Larkmead and Oak Knoll." My point was that these were similar to the string of such appellations running up the Cote D'Or in Burgundy and in Bordeaux's Médoc.

Joseph Osborne and Oak Knoll

George Yount brought viticulture to Napa from Sonoma in the dormant season of 1838-39 when he planted a few Mission variety vines at his place near today's town of Yountville. Simpson and William Thompson began their vine nursery south of Napa City in 1852. John Patchett probably produced Napa's first commercial wine from vines planted at Napa City in 1853. But the man responsible for bringing the first fine vinifera varieties to the Napa Valley was Joseph W. Osborne, a New Englander who acquired an 800 acre piece of land north of Napa City in 1851. He added to it and by 1856 had 1100 acres.¹ He called his place Oak Knoll Ranch (**Exhibit 19**), a name which became famous in 1854, and again in 1856, when it was named California's best cultivated farm by the State Agricultural Society.² (He also happened to be the Society's first vice president.)

¹ *Alta California*, 2/12/1860; *California Farmer*, 6/22/1854; 11/21/1856.

² *California Farmer*, 10/19/1854; 10/10/1856.

Osborne was a member of a large and impressively influential group of Argonauts from New England, specifically Massachusetts. A surprising number of these men were slightly daffy on matters horticultural. Quite a few had been members of the Massachusetts Horticultural Society and amounted to something of an in-group so far as the foundations of the Golden State's agricultural institutions were concerned. James L. L. Warren was one, the founder of the State Agricultural Society. Frederic Macondray was another, the Society's first president, and a close friend of Osborne's. All had been interested in raising vinifera grapes under glass in the Old Bay State and Macondray, a sea captain, brought in a large shipment of about two dozen varieties in 1852. These were used as table grapes in Massachusetts, but all were willing to test them for their winemaking potential in this new environment.

Among the varieties that Macondray imported which might go both ways were the Muscat Frontignan, the Muscat of Alexandria, the Chasselas, the Malvasia bianca, the Black Malvoisie (Cinsaut), and, of course, the Zinfande. Warren commented on Osborne's growing passion for viticultural experimentation in 1856³, and the following year the Napa man and Macondray were winning awards all over the Bay Area for their "foreign" grapes.⁴

Other learned of Osborne's successes and got cuttings from him. The most important of these acquisitions was by a group of Sonoma ranchers, who, on Osborne's suggestion, had banded together in 1859 as the Sonoma Horticultural Society. Late in the fall they contracted to buy two wagonloads of cuttings from Oak Knoll and hauled them to Sonoma. Only the Zinfandel proved successful for winemaking and it soon caught on in the Sonoma Valley. By 1865 Napa vineyardists had become convinced of the variety's wonderful usefulness in making a claret wine that could compete with French imports. Thus did Napa indirectly acquire the Zinfandel from Osborne.⁵ But he did not live to see this outcome. In 1863 he was murdered by a former employee.

Wine production and viticulture at Oak Knoll Ranch continued under new ownership. I shall return to this property later.

³ *California farmer*, 8/8/1856.

⁴ *Alta California*, 9/28/1857; *California Farmer*, 9/18/1857.

⁵ *St. Helena Star*, 6/8/1885; *San Francisco Evening Bulletin*, 5/1/1885; *California Wine Wool and Stock Journal*(June 1863): 107; *Napa Country Reporter*, 7/4/1884.

OAK KNOLL FARM.

Four and a-half miles above Napa is the celebrated Oak Knoll Farm, the property of Mr. J. W. Osborn, which, in one thousand eight hundred and fifty-six, drew the highest premium for best cultivated farm, a full account of which will be found in the published transactions of that year. The farm has been continually undergoing improvements, and subject to a most thorough and rigid system of cultivation. A striking feature of the place is *now* its dwelling, with the surroundings. The house is new, *large*, convenient, unique, plain, rich, droll, labyrinthian, and unfinished. The English Elizabethian style, applied to a Swiss suburban villa, surrounded by East Indian verandahs, and topped out by a touch of the Bermuse pagoda, covered with a China-built roof, will give about as good an idea of Mr. Osborn's effort to "begin to build by a *plan* which always leaves an opportunity to add, (to use his own language,) as we are capable of conveying, after a most careful and repeated examination of the premises. This house was viewed by the Committee with increased interest, from the fact that nearly all the materials were found on the place, and most of the work done by economy of the time of the laborers on the farm. The twelve hundred acres of land comprising this farm is of superior quality, eligibly located, well timbered and watered, judiciously divided into meadow, pasture, grain-fields, and orchard; and, taken altogether, has few superiors. Mr. Osborn is scrupulously systematic in his rotation of crops, has the best Ayreshire dairy in the State, and a *farm-library* which we have never seen surpassed. His system of composting in pits everything which will make manure, is worthy of far more attention than most men give to it.

After enjoying the most enlarged hospitality, at Mr. Osborn's, from Saturday night till Monday morning, and receiving from him a promise to forward a full statistical account of his place, the Committee passed on to complete its examinations in this interesting valley.

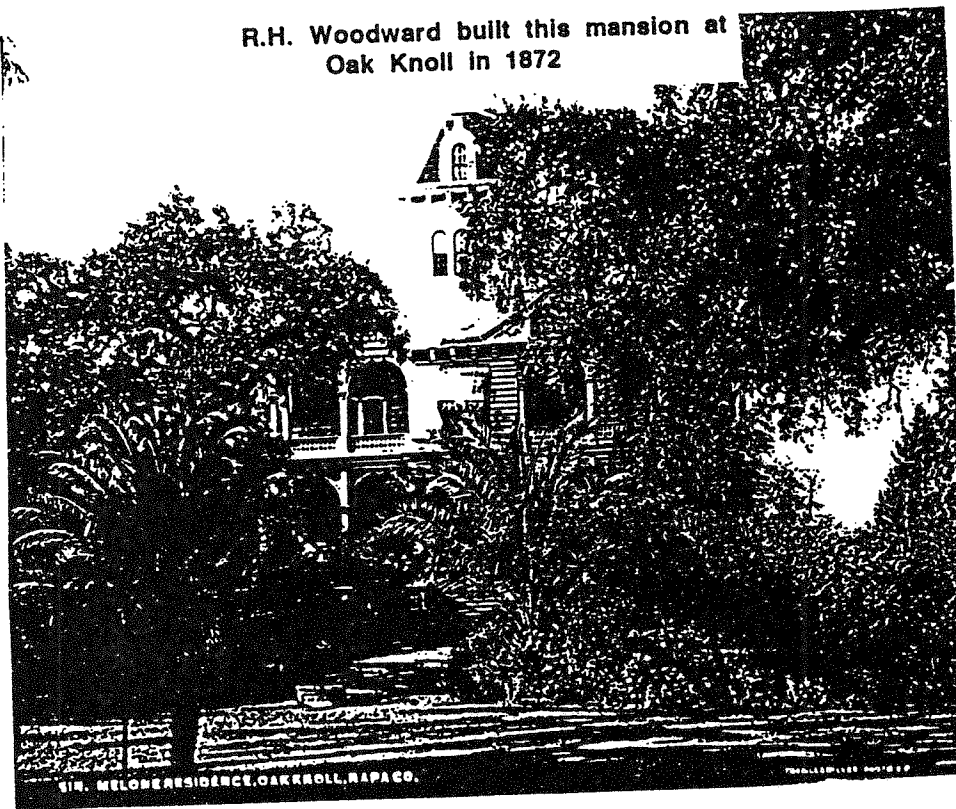
The committee from the Agricultural Society gave this report in 1858.

The Wine Boom

Because the area in the proposed Oak Knoll District was subsumed into a large and never precisely defined area called "Napa" or "Napa/Carneros" before Prohibition, it is difficult to gain a clear picture of the size of the winegrowing interest in the Oak Knoll area before the dry years. A Napa newspaper in 1881 counted 1119 acres between Napa City and Yountville. So if Commissioner Charles Krug's 1881 figure of 585 acres for the Yountville area is correct, there were probably 400-600 acres in the Oak Knoll area west of the Napa River, a number considerably smaller than the 778 acres counted in the much smaller Brown's Valley area. Since there were something like 9,000-11,000 acres of land in the Oak Knoll area as proposed by the current petition, not counting Brown's Valley, it is clear that viticulture was not a particularly important activity here, with only about 5% of the land devoted to vineyards at the beginning of the 1880s.

Krug calculated that between 1881 and 1887 the vineyards in the "Napa/Carneros" area grew by 165%. The vineyard land in the Yountville area grew by 186%. So we can logically infer that during the 1880s vineyard acreage in the Oak Knoll area grew considerably, but as a percentage of the total land devoted to agriculture there, the number was certainly quite small. It also follows that by examining fairly closely the two leading winegrowing operations in Oak Knoll in these years we are seeing more than simply a representative or symbolic activity.

R.H. Woodward built this mansion at
Oak Knoll in 1872



Oak Knoll, originally the property of J. W. Osborn, one of the most enlightened and enterprising among the pioneer farmers of California, and who spent large sums of money in cultivating and improving it, is now owned by R. B. Woodward. This farm, containing about eighteen hundred acres of fertile land, occupies the greater portion of a gently-rounded knoll, situated nearly in the center of Napa valley, about five miles from the city. Ancient white oaks of large size still flourish about it in all their pristine beauty, imparting to the spot a peculiarly venerable aspect. Broad fields of grain, luxuriant vineyards, and well-trained orchards tell that the useful has not been sacrificed to the ornamental or beautiful—all being blended with admirable taste and judgment.

In 1868 the Napa County Reporter reported on Oak Knoll

Oak Knoll after Osborne

Joseph Osborne's untimely death in 1863 did not end winegrowing at the great agricultural institution he founded. The place was acquired by R. H. Woodward and grew in size to almost 1,800 acres in the 1870s. In 1866 he hired Joseph Mattos as his winemaker and gradually expanded the Oak Knoll vineyard to 70 acres.⁹

Mattos was a native of the Portuguese island of Madeira, a land known for its great fortified wines. He was experienced in brandy and sweet wine production. By the late 1860s Oak Knoll was better known for its brandy than for any other vinous product.¹⁰ Mattos was better known in Napa history as Joseph Matthews, under which name he became one of the leading winery owners in the valley after he left Oak Knoll in 1877. In downtown Napa he built his famed Lisbon Winery, long famous for its sherry production and today the home of a music conservatory.

In the 1880s the huge estate was acquired by Drury Melone who owned the place until his death in 1903.¹¹ Melone was interested in grapes only as another of his many farm crops. The 1890 state survey of vineyardists shows his 200 tons of Riesling, Black Pinot, and Burger were sold to others, probably some to Eshcol. Two years later he told the Priber survey that he had only 13 acres of vines left and was "not much in favor of extended planting, as the outlook is poor."

Nevertheless, Oak Knoll was "the richest gem in California's golden crown," according to the local newspaper's extensive article on the huge estate, "one of the fairest spots in California's loveliest valley." At that time, in 1886, the estate was said to contain 2,200 acres, 800 of which were in cultivation, "mostly to corn, wheat and other cereals." The writer noted that Melone himself could not properly be called a farmer.¹² The wine historian aches to think what might have been here in 1886 had the pistol of Osborne's murderer misfired 23 years earlier.

⁹ *St. Helena Star*, 12/14/1877; *Napa County Reporter*, 8/15/1868; *Alta California*, 2/12/1871.

¹⁰ *Napa County Reporter*, 5/8/1869.

¹¹ *Napa Register*, 5/29/1903.

¹² *Napa Register*, 7/16/1886.



Joshua and Caleb carrying the large bunch of grapes from Eshcol. Early sixteenth-century woodcut by Hans Sebald Beham.

J. C. DAVIS.
 This gentleman is the fortunate possessor of as handsome a piece of property as Napa Valley affords, a splendid site for a vineyard, plenty of water, and great natural facilities for the manufacture of wine. It is a desirable location for a wine grove. Mr. Davis has already set out 28,000 vines, mostly on his hill land. The present season he intends to plant 15,000 more in the valley, in which Zinfandel, Berger, and Black Malvoisie will predominate.

Davis was a vineyardist just north of the Eshcol property

FARMS OF MESSRS. BOGGS AND GRIGSBYS.

Nearly opposite, and a little beyond Oak Knoll, are the highly cultivated and productive farms of the Messrs. Boggs, beyond which lie the farms of Capt. Grigsby and his brother. The latter is one of the little band who raised the "Bear Flag" and struck out for revolution, before the country was ceded to the United States. The object of particular interest on these farms is the preservation of the magnificent native oaks. The roots of these trees strike into the ground so deep that the plow never touches them, though running as close as a team can go to the trunk, and the grain stands as thick, and bears as heavy a crop within a foot of the trees, as on any portion of the ground. These trees, once cut down, cannot be replaced in many generations, while, if saved, they are at once, and perpetually, an ornament and a blessing. We can not too highly commend the course pursued by these intelligent gentlemen.

In 1858 the Agricultural Society visited these properties near Oak Knoll

Eshcol

If the viticultural and wine traditions begun at Oak Knoll Ranch in the 1850s can be said to have survived down to the present it is on the land across from that historic property, on the east side of the state highway and railroad today. There a continuous tradition of winegrowing is well into its second century.

If Oak Knoll Ranch's property once extended east of where the highway runs today, it would be correct to suggest that winegrowing on the historic Eshcol/Trefethen property dates back to the 1850s. This is not of great importance, or much of any importance, really, in establishing the viticultural credentials of the Oak Knoll area, but it is a tantalizing proposition.

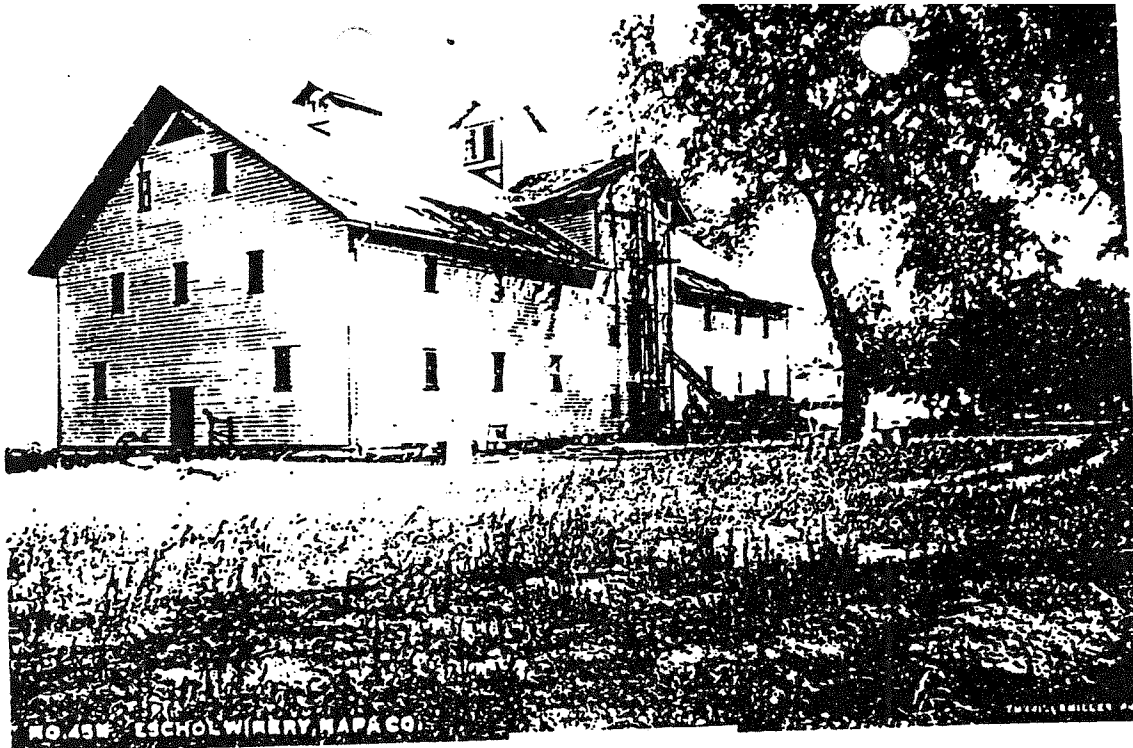
Today's configuration of the land is nothing like it was 145 years ago. Then there was no railroad; that came in 1868. And there was no real county road running the length of the valley; that was not well established until the end of the 1850s. Oak Knoll Ranch's property estimates in the early years have ballooned and conflated between 800 and 2,000 acres. It may be true that Osborne's land does not appear in an Eshcol title search but I have never seen anything that lays out on a map just what it was that Osborne owned in 1852. We can't tell it by looking at maps from the 1870s. Other historians have had similar notions. Wine historian Irving McKee thought the original Osborne property extended east of today's Highway 29.¹³ So did historian Ernest Peninou.¹⁴ Leon Adams also took it for granted when he wrote in 1979 that if Eshcol were "not related to Oak Knoll, how come Oak Knoll Avenue runs by (the Trefethen property), not to the west?"¹⁵ And Adams told me on two occasions that he knew the former owner of Eshcol, Clark Fawver, quite well and had talked to him about the history of the place. Fawver operated Eshcol from 1895 to 1940.

Before it was Eshcol it was the Emerson Ranch of about 290 acres, purchased by David Emerson from Jesse Grigsby in 1872. He had bought it in 1860 from Angus Boggs, who acquired it in 1852. Emerson grew grain and ran cattle here, but did plant a 40 acre vineyard on the property in 1881. Next year he sold the entire spread to Napa bankers James H. and George E. Goodman for \$75,000. These men were right on top of the wine boom that was beginning to sweep the state in the early 1880s. By 1885 they had 150 acres

¹³ Irving McKee. "Historic Napa County Winegrowers." *California - Magazine of the Pacific* (September 1951).

¹⁴ Ernest Peninou and Sidney Greenleaf. *A Directory of California Wine Growers and Wine Makers in 1860* (Berkeley 1967): 34-35.

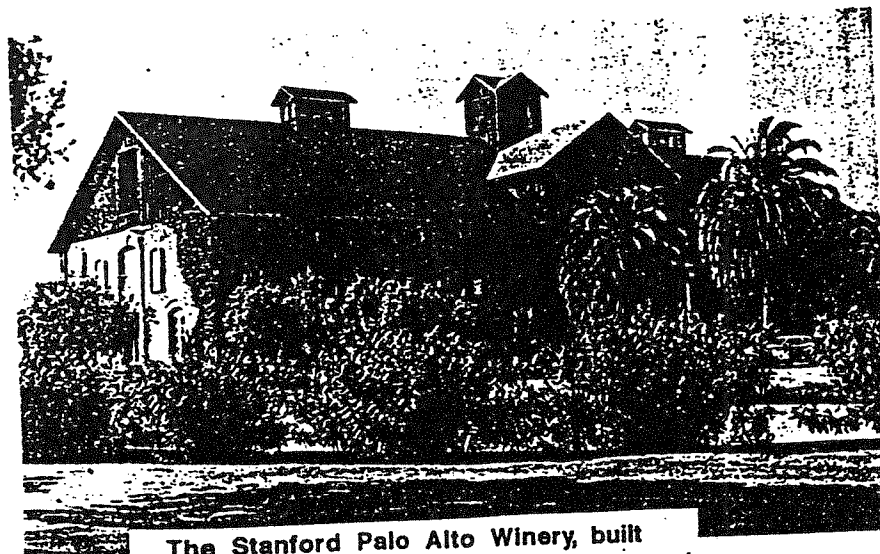
¹⁵ Leon Adams to Janet Trefethen, February 1979.



Eshcol in 1915



The same winery well restored in 1990



The Stanford Palo Alto Winery, built a few months after Eshcol was completed

in wine grapes whose varietal names sound quite good today. For 1881 these choices to plant make the Goodman vineyard one of the classiest in the Napa Valley. The list included these and several table grape varieties¹⁶:

Red Wine

Zinfandel
Cabernet Sauvignon
Burgundy (Pinot noir?)
Mataro (Mourvèdre)
Black Malvoisie (Cinsaut)

White Wine

Semillon
Burger
Riesling
Sauvignon vert

It appears that it was in these years that the Goodmans gave the estate the Eshcol name. This is a viticultural term from the Old Testament story in which Moses sent men into Canaan, a land which the Lord is said to have given them. When they came to Hebron they found a brook called Eshcol and a grape vine there with a cluster of grapes so large that “they bare it between two upon a staff.” They returned to Moses and told him of the land that “surely it floweth with milk and honey; and this is the fruit of it.”¹⁷

In 1886 they began work on their great winery and hired Hamden W. McIntyre to design it. It was finished in 1887, although it was far enough along to have the 1886 vintage crushed there. McIntyre was involved in planning many of California's great wineries, and most of them have survived. He had been working for Gustave Niebaum at Inglenook when the Goodmans hired him. After Eshcol was finished he designed Napa's Greystone and Leland Stanford's Vina and Palo Alto wineries. The similarity between the latter, built in 1888, and Eshcol is remarkable, the chief difference being the amount of the upper portion of the winery built of wood.¹⁸ (See illustrations on the previous page.)

The wines from the Eshcol vintages 1886 and 1887 made the winery's name at the 1888 State Viticultural Convention in San Francisco. In a competition which permanently gave Napa the lead in California wine quality, at least to the popular minds of American wine drinkers, Eshcol wines scored among the best in the state.

The Goodmans took first place awards for their Cabernet and sauterne. In doing so the Cab nipped Charles Krug's and the sauterne edged out Charles Wetmore's Cresta Blanca. (Next year he astonished the wine world by winning a gold medal at the Paris

¹⁶ *Napa County Reporter*, 4/9/1885; *Napa Register*, 7/16/1886.

¹⁷ Numbers 13:1-2, 17-24, 27.

¹⁸ *Napa Register*, 5/21/1886; *St. Helena Star*, 5/28/1886; 1/21/1887.



George Goodman



James Goodman

Exposition for his wine from Sauternes varieties.) There was also a special award for something called Pied de Perdrix, which means "partridge foot." The Riesling took a second award to Napa's To Kalon. The Eshcol Zinfandel won an honorable mention.

This blind tasting is one of the most important moments in Napa wine history, perhaps even more important than the "Judgment of Paris" in 1976. At this point I shall insert an analysis of the event from my 1994 history of Napa wine.

The State Viticultural Convention at San Francisco in 1888 firmly established Napa's popular and industry-wide reputation for high-quality table wines, an image that has lasted more than 100 years. A wide range of California wines had been evaluated at other conventions, but never before had the conditions for the evaluation been so carefully handled or the panels so thoughtfully organized. At first the state board had asked the San Francisco Wine Dealers' Association to provide an evaluation committee, but they refused.¹⁵ The board had also planned to have county screening committees for the first round of evaluations, but this idea was dropped and all entries were accepted into the finals. There was much emphasis on the fact that this year the judges would not know whose wine they were evaluating, which was not the case in previous years.¹⁶ In the process most Sonoma producers decided to boycott the proceedings, a fact noted by the press but never publicly explained.¹⁷

The table wine panels included an array of unquestionable talent and expert zeal. In fact, their makeup appears a bit severe for an industry-dominated event. The red wine committee included Napa's H. A. Pellet, a nonsense expert on fermentation practices and an outspoken critic of incompetent winemakers and their wine.¹⁸ A. G. Chauché was a native of Graves and a future star of Livermore Valley claret production. There was J. B. J. Portal, the Cupertino Burgundy specialist, and J. A. Stewart, the hard-nosed Santa Cruz critic of poor California reds. The white wine group was headed by Professor Husmann and Frederico Pohndorff, a noted European wine merchant. There was also E. C. Priber, a German with a long history as a wine dealer in St. Louis, and Julius Paul Smith, the mercurial owner of Livermore's famed Olivina Vineyard.

Forty-eight California producers exhibited their table wine; seventeen from Alameda County and fourteen from Napa. There were three awards possible for wines in each classification, although some classes did not receive first awards, mostly whites. When the dust had cleared, in categories recognizable today, Napa had received twenty-five awards for its reds and nineteen for its whites. Alameda won twenty-two for reds and six for whites. Sonoma totaled eight awards. Those going to other counties were few indeed. Napa received a total of twenty-one first awards; Alameda, fourteen.

indicates that there had been some learning going on during the decade.

The Sauterne category pleased the judges most. The wines were praised "most emphatically." First awards went to Eshcol and To Kalon. Most of the awards for German-style wines went to top Napa producers, but the committee was put off by the many different varieties subsumed in the "Riesling" category. R. M. Wheeler, Husmann, To Kalon, the Napa Valley Wine Company, and Ewer & Atkinson won first awards here.¹⁹

The convention was front-page copy and the San Francisco press covered the outcome of the evaluations well, although the German Kaiser's death on the second day was a major distraction. *The Examiner* treated the whole thing as if the entries were race horses at a county fair.²⁰ When the prizes were announced W. R. Hearst's popular journal headlined "Zinfandel and Bordeaux Varieties the Favorites." Later his *Examiner* claimed that Napa clarets and Burgundies "take the lead and they certainly have no equal in the State." This was quite an admission from a man whose father just a month earlier had bought a large wine estate between Glen Ellen and Sonoma. But Hearst did add that there would be exceptions "in the best wines of Sonoma and one or two other choice sections."²¹ The *Post* headed its report, "Alameda and Napa—The Banner Wine Counties of the State," and then charted the awards, showing the two had won 81 percent of the 126 citations.²²

To imply that the outcome of these tastings set the California wine world afire would be a gross exaggeration. But Napa's image for premium table wine production was firmly established and has held steady to the present. We shall see that image was further enhanced in years to come, even as the local industry reeled from the effects of depression and phylloxera.

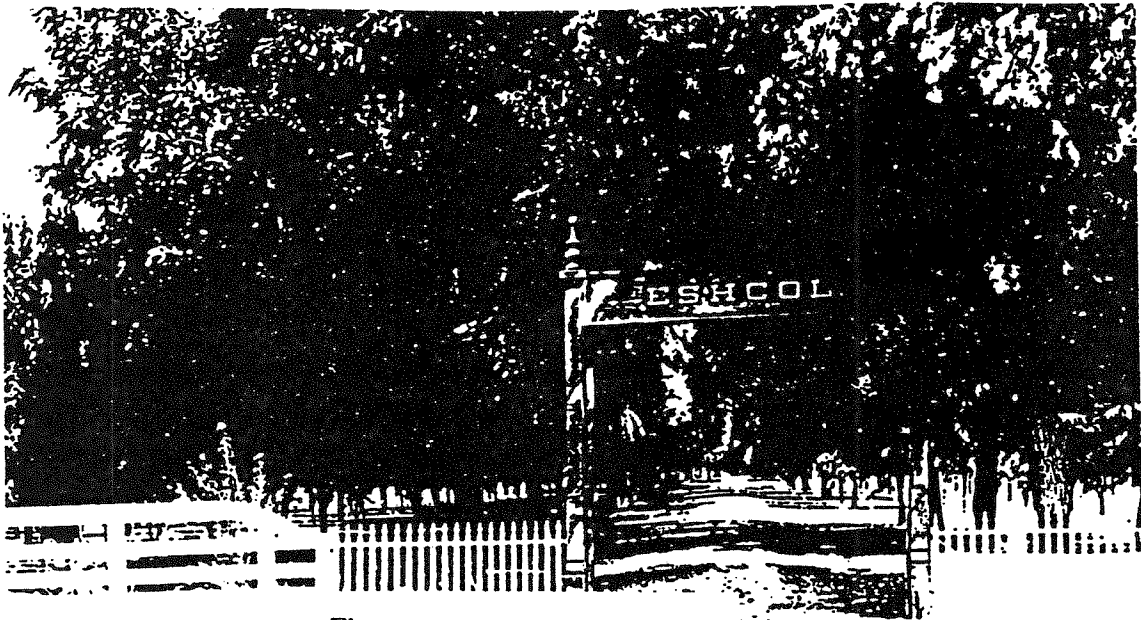
The red wine committee was particularly impressed by the Bordeaux-style reds, headed by the Cabernets. Top marks were split about evenly between the Livermore Valley, Mission San Jose, and Napa. The top Napa "Medocs" came from John Stanly's Carneros winery, Morris Estee's Hedgeside, J. H. Goodman's Eshcol, Charles Krug, and the Napa Valley Wine Company. C. C. McIver's Linda Vista at Mission San Jose received top marks for its other than Cabernet Sauvignon "Medocs," that is, Malbec, Merlot, Verdot, and Cabernet franc. Napa had the top Cabernet Sauvignons.

The committee also made special comment on the good ageing potential of the better Zinfandels. The best Napa Zins came from Ewer & Atkinson, To Kalon, Courtois & Co. (Larkmead), and John Stanly. Burgundies, which might be made from almost anything, did not get raves from the committee, but Napa did receive most of the awards. In other categories that make sense today, Napa took first awards for Carignane, Grenache, and Syrah. First awards went to Livermore for Mourvèdre and Mondeuse and to Mission San Jose for Charbono.

In the white wine competition Napa did even better, although the judges were not as impressed by this general category. Older whites tended to be in poor shape, but the 1887s showed the effects of better fermentation techniques and had not succumbed yet to poor cellar practices. At least half the whites exhibited from earlier years "proved clearly neglect on the part of cellarmen . . . California wine men have learned pretty well how to make wine, but most of them have yet to learn a great deal about how to handle and keep wine."



Mr. Fawver watches the new vines going in ca. 1905



The gate to Eshcol ca. 1908



J. Clark Fawver and Friends

OAK KNOLL.

NAPA CO. CAL.

Eschcol April 1st 1894

Invoice of goods belonging to Geo. E. Goodman
and delivered to J. W. Hawver at Eschcol. Vig
In main mule stable full of Hay from bottom to
top of mow upper 10ft in front of mow
10 mules Pete & Dick - Betty & John Dick & Jack. Maggie
Bess & Sam. Jiff 10 set of Old Harness for same
1 Steel mare maul 4 team wagons 2-4 horse
Vineyard Plows - 2-4 gang Plows - ~~2-4 horse Vineyard~~
~~Plows~~ 1 Seed Sower - 1-6 horse Harrow & 1/4 horse
Harrow 2nd 2 horse Vineyard Harrows - 1-1 horse ^{small} Harrow
1 Fanny Mill - 1 Dump Cart & Harness 1 acme clod
masher & Cultivator 1 Hay Rake on wheels 1 Vineyard
Rake on wheels - 6 Hay forks - 3 Rills & Hoes 6 Vineyard
Sponges Hoes - 1 Crosscut Saw 1 Tubing Hoes & saws
Saws & drawing knives - 1-4 horse Iron Roller 1 Old
ground Stone 86 Bags Oats 1 Lantern 3-1 horse Cultivator
1 Harrow Disk 5 Long Chains for Plows - 1 Sarge set
Trittle Say 50 gal. 1 Black milk Cow 1 pair Platform
Scales 1- cooking stove - cooking utensils in kitchen

The next years at Eshcol were a sort of post-denouement for the winery. James Goodman died just a few weeks after the awards at the convention were announced.¹⁹ The next year the wine industry went into a depression, a result of overplanting in the early 1880s and subsequent overproduction. Within two years the phylloxera infestation in the Napa Valley had become an epidemic. By 1891 Eshcol had 200 acres under production and the winery capacity was up to 300,000 gallons. In that year George Goodman reported to Commissioner Priber that the insect was on them, but that 30 acres were not planted on resistant rootstock. "The resistants and grafts look well." But the 300 ton crop showed that production was not well under two tons per acre.

Two years later George Goodman decided to lease the place to a real viticulturist and give up the growing concerns of wine production. Goodman had been watching the price of grapes and wine decline since 1889. But the general economy in 1893 still seemed to be in good shape. But on June 27 the New York Stock Exchange crashed and by the end of the year 491 American banks had failed. Banker Goodman signed the lease with J. Clark Fawver on December 29, 1893.

Thomas Fawver, Clark's father, was a pioneer of the Yountville area and had about 80 acres in vines. **(Exhibit 19)** In 1885 he had built a 70,000 gallon winery just north of town.²⁰ In 1890 his vineyard had given him about four tons to the acre of Zinfandel, Riesling, and Palomino grapes. In 1892 the crop was less than a ton per acre. The Priber report of that year stated, "This vineyard four years ago was most flourishing but now is five sixths gone. . . This is very discouraging. Several vineyards in the area are entirely gone."²¹

But not Eshcol. The Goodmans had earlier begun planting resistant rootstock, mostly *V. riparia*, some to *V. rupestris*. Now Clark Fawver took over the place on a shares lease while he and his family at the same time resuscitated the Yountville spread. In 1897 Fawver planted 17 new acres on resistant rootstock at Eshcol and continued this process for several years.²²

Fawver was a good farmer and had learned the winegrowing game well at home. He himself was not much interested in wine as anything but an agricultural product. He had no dilettantish notions about the romantic life of the country gentleman and his wine estate. He

¹⁹ *Alta California*, 7/4/1888.

²⁰ *Pacific Wine & Spirit Review* (and other titles over the years), 10/28/1887.

²¹ Page 27.

²² *St. Helena Star*, 5/20/1897.

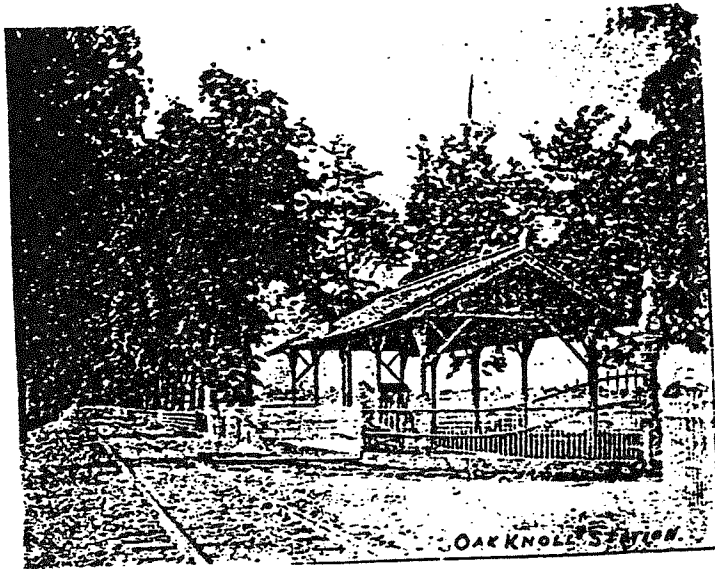
had been making wine with his father for eight years when he took control of Eshcol. After 1897 wine and grape prices rose as the national depression came to an end. The phylloxera had done much to correct matters concerning overproduction. Fawver and his growing resistant vineyard did very well. He bought the place from Goodman in 1904. The banker lived on until 1917, having survived the crisis of the 1890s.²³

Fawver continued to replant and produced large amounts of bulk wine which he sold to the California Wine Association in San Francisco. He closed the winery after the 1919 vintage but the vineyards stayed in production throughout the dry years of Prohibition.



Vintage time at Eshcol around the turn of the century.
The wagons line up loaded with the picking boxes full of grapes.

²³ *St. Helena Star*, 1/21/1917.



Oak Knoll Station in 1908
SECOND DAY.

SAN FRANCISCO, Thursday, March 8, 1888.

The Convention was called to order by President A. Haraszthy, for the afternoon session, at a few minutes beyond half-past one o'clock.

THE PRESIDENT: The programme for this afternoon has been changed somewhat to make a little more continuity and finish up one subject before we start in with another. The first speaker I will call on will be Mr. Leonard Coates, of Napa, who will address you on—

THE BEST AND CHEAPEST METHODS OF OBTAINING A GRAFTED VINEYARD ON RESISTANT STOCKS.

Mr. L. COATES was then introduced, and read the following paper:
Mr. President, and gentlemen of the Sixth Annual Viticultural Convention: In presenting this paper on the grafting of "resistant" vineyards, it is my purpose to be as brief as possible, dwelling only upon those points which will be of most practical value to the grape growers of California.

To still further elucidate these remarks, I will make three divisions.
1. Why we graft; 2. What we graft; and 3. How we graft.

PROFESSOR HILGARD: You are an expert.

Mr. COATES: Take any man that I have, and if he can graft the one way he can graft the other. Some men, of course, might try a whole day and could not then make a true bevel.

Mr. WHEELER: Have you had any experience in grafting in the nursery and transplanting to the field?

Mr. COATES: Only on a small scale in grafting vines.

Mr. WHEELER: It is done in Europe, and practiced here to some extent, but those who have employed it here did not make any success, not as successful as with the other method. I think the secret of the failure is perhaps suggested by you, for that business belongs to the nurseryman. From my own experience, I think that all those who have to put out resistant vineyards would contract for resistant stock at \$30 a thousand and be glad to do so. I think that suggestion is a valuable one, and may bring about practical results.

PROFESSOR HILGARD: I would ask Mr. Coates what he thinks about grafting cuttings before planting. That has been proposed. Has he had any experience?

Mr. COATES: No, sir; only in a limited way as an experiment. But I see nothing to be gained by it. A graft of that kind is not fit to be put in the vineyard, it still wants to be kept in the nursery. The only advantage is, so far as I can see, that you could work indoors during the wet weather.

PROFESSOR HILGARD: Would it not be cheaper, because a man could accomplish more?

Mr. COATES: Yes, if you could get a good percentage to grow.

The Oak Knoll Area, 1890-1933

I have already noted that winegrowing north of Napa City and south of the Yountville area during the great wine boom that transformed the upper Napa Valley into a great vineyard did not have anything like that effect here. This was a land of mixed agriculture, full of orchards, berry farms, alfalfa fields, and a few vineyards. In fact, many here who had vineyards before 1890 were raising prunes after the turn of the century. The picture we get of Eshcol in 1905 is that of a great vineyard with a handsome and impressive wooden winery, all of this surrounded by orchards.

But even though winegrowing did not come close to being the chief agricultural occupation of the Oak Knoll area, if you lived in the Napa Valley and took the train or trolley up-valley from Napa City you knew the name of where you were. For Oak Knoll was an area well established in the local mind.

If you chose to detrain for Oak Knoll Ranch, for Eshcol, or to see James Davis at his 60 acre vineyard nearby, you got off at Oak Knoll Station, "a cozy little rustic building," according to the *Napa Register* in 1886. If you lived in the area your children probably went to Oak Knoll School (PS #40). **(Exhibit 20)** Oak Knoll Road cut across the valley floor from the country road, past Eshcol and the vineyard of Mrs. E. G. Young, across the Napa River to hook up with the little road that eventually would become the Silverado Trail. A glance to the south before coming to the river would show you the ranch and one of the nurseries of a giant in California horticulture, Leonard Coates. He chose his Napa place in the Oak Knoll area for the same reason Luther Burbank chose his in Santa Rosa. Coates name has been lost to history, for the most part, but he was one of California's greatest nurserymen. (On the previous page is a portion of a give-and-take between Coates and the learned Hilgard at the 1888 State Viticultural Convention.)

I have read numerous real estate pamphlets, touring guides, newspaper articles, and references in periodicals printed in the years before Prohibition that tell the reader what to see and how to get around in the Napa Valley. And in this part of the valley readers were consistently told they were "in" Oak Knoll, or directed to drive "to" Oak Knoll, or to get off "at" Oak Knoll. These writers were making reference to an area around a little train station south of Yountville, named for a historic ranch in the area.

The previous paragraphs are intended to emphasize the fact that whatever the condition of viticulture in the area before modern times, Oak Knoll was considered a geographical area. It was common to say and write that Eshcol was in or at Oak Knoll. Oak Knoll Road traversed the area and had no connection to what was then Oak Knoll Ranch. Admittedly, there were nothing like distinct boundaries to the area. There was no need for them. Now, of course, there is, at least so far as a viticultural area is concerned.

Given the varieties of wine grape commonly cultivated in the Napa Valley before the 1960s it is no wonder that winegrowing in the Oak Knoll area became a tenuous activity after the 1890s. Consumers and producers today often find it difficult to believe that the typical wine of the Napa Valley before the modern wine boom was good quality, but very ordinary, dry table wine, mostly red. At the end of Prohibition the valley's leading varieties were Petite Sirah, Zinfandel, and Carignane, about the same as the situation in the valley before Prohibition, except that there would have also been some Palomino, and a little Burger, Riesling, and Sylvaner. In 1964 things hadn't changed much, the leaders then Petite Sirah, Zinfandel, and Napa Gamay (Valdigué). There was twice as much Carignane as Cabernet Sauvignon. The leading whites were Sauvignon vert, French Colombard, and Palomino.

It is difficult to bring most of these varieties to full maturity in the southern part of the Napa Valley, below the Yountville Hills where the climate is cooler. By the time that the phylloxera had gutted Napa's vineyards in the late 1890s many in this area who had once raised grapes no longer did so. Most of those in Oak Knoll were in something else already.²⁴ The land in the Oak Knoll area remained one of mixed agriculture until Napa's city limits began moving north in the 1960s and much of the remaining agricultural land was transformed into an almost mono-culture of world class varieties by the mid-1980s. Until then, except for Eshcol, there were no large scale wineries south of Oakville except inside Napa City, and that was before 1920.

During the 1920s Prohibition closed down most of the California wine industry, but it gave a boost to grape growing, since homemade wine was still legal. In fact, a few new vineyards were planted in the Oak Knoll area during the 1920s. Now the coolness of the lower valley was not a strong negative factor for grapes which were to be shipped by rail to the Midwest and the East Coast. That was exactly what Clark Fawver did during the dry

²⁴ Phylloxera brought down Napa wine grape acreage in the 1890s from about 20,000 to about 3,000 bearing acres.

years. Growers in this part of the valley no longer had the inclination to let their grapes hang until, hopefully and not always, they reached 22-24° Brix. Grapes by boxcar to New York City started off better at 20°, a sugar level fairly easy to reach for red wine grapes in the Oak Knoll area, if 24° was not.

Repeal did not bring an end to the mixed character of agriculture in the Oak Knoll area. Prunes, walnuts, and berries were still common. There were even cattle, fodder crops, and dairying. Winegrowing was not a particularly profitable business in these days, anyway. In fact, the annual value of Napa Valley prunes exceeded that for Napa Valley wine grapes until the mid-1950's.

But Fawver reopened Eshcol and had the winery rebonded (BW #403). A good portion of the grapes grown in the Oak Knoll area during the early post-Repeal years went to the Napa Valley Cooperative Winery in St. Helena. Eshcol itself also sold to Beringer, Christian Brothers, and other premium wineries.²⁵

Boundaries

It is difficult to relate historical experience of the distant past to all the proposed boundaries for Oak Knoll District. Having concluded that there is a historical winegrowing area called Oak Knoll, I am less sure of its appropriate boundaries today than I was for such AVAs as Yountville and Oakville.

Recent history, or soon to be history, I think, answers the question concerning the proposed northern boundary. Since I thoroughly approved of that line in my historical paper for the Yountville petition, I also approve of the same line for the Oak Knoll District.

The western boundary is certainly to be defined by the Mt. Veeder AVA line, at least to Redwood Road. Below that line we move into Brown's Valley. I have shown that this area has a long history of winegrowing, but I cannot show that historically people thought of this area as part of Oak Knoll. It was known as Brown's Valley. (**Exhibit 21.**)

²⁵ *Wines & Vines* (and other titles in the early years), August 1933.

The eastern boundary proposed along the Silverado Trail is not what I would have suggested. Early history suggests to me that the Napa River might properly be the eastern boundary of Oak Knoll. More recent history, based on the configurations of the AVAs already approved to the north, suggests to me that the boundary might be drawn along a contour line up from the valley floor as was the case with Oakville, Rutherford and St. Helena. But there may be matters of soil and geology here with which I am not familiar. It is sometimes questionable to make roads the boundaries of AVAs, but sometimes roads go where they go because of natural environmental conditions. (Here I make specific reference to the BATF ruling of 10/17/1990 on the San Ysidro District concerning Highway 152.)²⁶ And the fact that Oak Knoll Avenue runs out to Silverado Trail offers some modern evidence of name recognition.

The southern boundary is a problem that I have been involved with with the petitioners. At first I heard suggestions to make the Napa city limits the southern line. But when I examined these confusing and complicated lines I found that in places they came within a few hundred yards of Oak Knoll Avenue. I also discovered vines growing inside the city limits and north of Trancas Road that produce some very fine Zinfandel. So I concluded that Trancas Road would make a good southern boundary. It is at Trancas/Redwood and Highway 29 that persons in modern times have sensed they were entering the Napa Valley wine country. That, at least, has been my experience since the early 1960s. There is one exception to the Trancas line, of course, that being the vineyard area just south of the end of the Silverado Trail which has been there as long as I can remember.

The Modern Wine Boom at Oak Knoll

Fawver died in 1940 and the estate was leased by Beringer Brothers winery, which got most of the grapes and used the Eshcol winery for storage.²⁷ The purchase of the estate by the Trefethen family in 1968 can be considered the symbolic event that began to transform Oak Knoll into a world class winegrowing area. But I think that some events to the north and east provide a more meaningful and historic symbol of transformation so far as the entire area is concerned.

²⁶ Federal Register 55:221 (November 15, 1990): 47748.

²⁷ *Napa Journal*, 10/24/1940.

Trubody Station (**Exhibit 20**) was the whistle stop just above Oak Knoll Station, the last stop before the town of Yountville. The Trubody name is closely attached to the land in this area, but not to historic winegrowing. Through all the years of wine furor in the Napa Valley the Trubody Ranch was primarily a berry farm of fairly vast proportions. (The old home on the property today, seen at the left, looks much as it did in the late 1870s.) But since the 1960s a large part of the Trubody land has been converted to viticulture, planted to world class varietals. The same might be said of many properties in Oak Knoll which had never before seen serious winegrowing.²⁸

In 1889 John Stanly, the great winegrower and viticultural expert of the Carneros, stated that winegrowing in the lower Napa Valley had a great future. He thought it would some day be California's Médoc.²⁹ Judge Stanly was right and wrong; the lower valley has become a great winegrowing area, but more like Burgundy than Bordeaux. One needs only to see all the Chardonnay and Pinot noir vines planted in the Oak Knoll District in the last 25 years to draw such an inference. In 1964 there were fewer than 200 acres of Pinot noir in the entire Napa Valley and Chardonnay had not even crept into the official statistics.

Jay Corley helped increase the number of Burgundian vines in the Oak Knoll District when he began planting these varieties on land that had been in prunes until 1969. Eventually he built his Monticello Cellars due east of Trefethen/Eshcol, becoming the second large scale premium winery in the area in recent times. Corley's move is also symbolic of modern changes in Oak Knoll. He believes that when he pulled his prunes, the grape vines that went in the ground there were the first that land had seen. My data from maps and early directories tend to confirm this view. Now Corley's 90 acres of prunes and alfalfa have become a winegrowing estate of 260 acres. And the Trefethens have expanded their vineyards to the east of the old property lines so that their vineyard land now covers more than twice as many acres as did Eshcol's in the days of the Goodmans and Fawver. Between them, Corley and the Trefethens have more acres in vines than could be found in all of Oak Knoll's 10,000 acres in 1889. But there is far more. If one stands in the middle of Oak Knoll Avenue (no longer a road) today and takes a circumspective view of the land, the modern viticultural metamorphosis of the Oak Knoll District becomes obvious.

²⁸ For an appreciation of the Trubody Ranch see: James Conaway. "The Last American Edens - Napa Valley Faces Apocalypse Now," in *Preservation*, the magazine of the National Trust for Historic Preservation (November/December 1996): 44-51. There is also useful historical material on the Trefethen/Eshcol property and the old winery there.

²⁹ *San Francisco Chronicle*, 10/6/1889.

The winegrowers of the Oak Knoll District can better gather up their medals, plaudits, and other awards than I to give a picture of the reputation that has been developed here for its fine wines in the last quarter century. But I should comment on two International events of telling importance in Oak Knoll's history.

In 1976 Chateau Montelena Chardonnay won the famous Spurrier tasting in Paris. Although the winery is located in Calistoga, the grapes were grown partially in the proposed Oak Knoll District.³⁰ **(Exhibit 14)**

This was followed by another tasting in June of 1979 when *Gault-Millau* magazine held the "World Wine Olympics". The Trefethen Chardonnay won the gold in the chardonnay division. The French were so disturbed that they challenged a rematch which took place in Burgundy on January 8, 1980. The result was another win for the 1976 Trefethen Chardonnay over the second place Puligny-Montrachet. **(Exhibit 22)** A 1975 Freemark Abbey Chardonnay took third place. *Gault-Millau's* "Le Nouveau Guide" later stated that "Nul ne voudrait mettre en cause la belle victoire du Trefethen Chardonnay." (The fine victory of the Trefethen Chardonnay should not be questioned.) But the magazine went on to say that Harry Waugh thought the Puligny-Montrachet better. I should add here that Mr. Waugh is an expert on the wines of Bordeaux, although I know he does consume Burgundy wine.

³⁰ Janet Trefethen to me, 11/13/1996. And see my *Napa Wine*, 313-315.

Conclusion

I have been involved in the research and hearings on all the Napa Valley floor AVA petitions so far. Each has been granted, but in some cases there have been serious questions as to the historical and practical boundaries for the proposed viticultural areas. In the case of Oak Knoll District I can see no questions raised about the historical appropriateness for such a district here. But there are lots of questions concerning the appropriate boundaries, none of which, however, is particularly serious.

Oak Knoll District is not an area that history has strictly defined but it has provided us with some useful suggestions. Luckily, history is not the only criterion used to make such definitions. But logic, reason and common sense, along with the other accepted criteria for making such definitions, should be tools that will make the final decision not particularly difficult.

Charles L. Sullivan

Los Gatos, California
January 19, 1997

III. Boundary Evidence

The Final Rule establishing the Yountville AVA recognized the northern boundary of Oak Knoll District, which is the southern boundary of Yountville. That rule states:

The Yountville area boundaries were determined by extending the wine growing area from around the town itself until it abuts the already established viticultural areas of Oakville on the north, Stags Leap District on the east and Mt. Veeder on the west and an area called Oak Knoll on the south, which is currently under consideration to be recognized as a viticultural area.¹

In this same fashion, the Stags Leap District AVA, the Mt. Veeder AVA and the developed portion of the City of Napa effectively establish the remainder of the northern boundary as well as the entire western and southern boundaries of Oak Knoll District.

Like the unincorporated valley floor areas of Rutherford and Oakville, Oak Knoll had no precise township boundaries, but each of these areas was an undisputed community of the Napa Valley. The fact that residents historically would use Oak Knoll as the name of their community (see **Exhibit 9**) is the antecedent of today's vineyardists referring to Oak Knoll District as a principal viticultural area of Napa Valley. We also know that Oak Knoll School District existed beginning in the mid-1800s, although we are unable to determine its boundaries.

In addition to the established AVAs which presently surround Oak Knoll District, there are two additional areas to the east of the proposed viticultural area which have name recognition of their own and will be future AVAs of the Napa Valley. Specifically, Soda Canyon and Coombsville are well-known areas of the lower Napa Valley which lie east of the Silverado Trail in the topslopes, hillsides, and foothills of the Vaca Range. Attached as **Exhibits 23 and 24** are affidavits from two knowledgeable Napa Valley residents, attesting to the name recognition of these two areas.

To the south of Oak Knoll District lies the City of Napa, which has encroached gradually northward. This is evident when comparing the City boundaries in the latest U.S.G.S. map (photorevised 1968) with today's boundaries (**Exhibit 25**). It is not feasible or practical to use the existing City boundaries as the AVA limit because those boundaries would have to be described parcel by parcel (not based on geographical features) and, just as important, they likely will change again in the future. There are vineyards, particularly along Big Ranch Road, which historically have been part of Oak Knoll District, only later to be annexed to

¹ T.D. ATF-410; Yountville Viticultural Area

the City of Napa. For this reason, we rely for our southern boundary on what locals know to be the dividing line between the Oak Knoll District agricultural area and the City of Napa. This excludes the Brown's Valley area, which is a part of the City of Napa but which also has its own name identity, as shown on the U.S.G.S. map itself.

IV. Geographical Features which Distinguish the Area Viticulturally

The Final Rule establishing the Yountville AVA provides evidence of the geographic distinctiveness of Oak Knoll District. Specifically, it states that "Pronounced differences in soils are seen between Yountville, Oakville, the Stags Leap District, Mt. Veeder, and the proposed Oak Knoll viticultural area."² This confirms that the western boundary (Mt. Veeder AVA), northern boundary (Yountville AVA), and eastern boundary (Stags Leap District AVA) of the proposed Oak Knoll District are discernible by differences in soil type.

Like the valley floor AVAs of Napa Valley (Yountville, Stags Leap District, Oakville, Rutherford and St. Helena), Oak Knoll District incorporates and is defined in large part by the role of the principal drainage channels and the accompanying alluvial fans and specific soil depositions which come from the mountains to the east and west. This is amply demonstrated in the report by Professor Deborah Elliott-Fisk at pages 35 to 47. Dr. Elliott-Fisk is the highly regarded geomorphologist whose knowledge and studies of our valley have been invaluable in mapping the AVAs of Napa Valley.

As noted in Dr. Elliott-Fisk's report, the soils in the Oak Knoll District are "more uniform than in other approved Napa Valley viticultural areas, due principally to dominance of the large Dry Creek alluvial fan." This contrasts with Yountville, the area to the north of Oak Knoll District, which "is not dominated geomorphically by large alluvial fans."³ The Oak Knoll District is further distinguished from the Yountville AVA for topographic reasons. Valley floor elevations and the valley floor gradient increase abruptly near the proposed northern Oak Knoll District boundary. According to Dr. Elliot-Fisk, "This is the most abrupt topographic change along the entire Napa Valley floor environment."

The proposed southern boundary approximates the southern edge of the Dry Creek alluvial fan. The Diablo clays and Haire clay loams of the proposed Oak Knoll District have largely been buried by alluvial deposits from Dry Creek and the Napa River across the valley floor. This contrasts with the area to the south of Oak Knoll (Napa and Carneros), where the Diablo and Haire soils are common at the surface, as are Yolo loam and Clear Lake clay soils.

² T.D. ATF-410; Yountville Viticultural Area

³ T.D. ATF-410; Yountville Viticultural Area

Throughout the large Dry Creek fan which covers the Oak Knoll District, soils include fine, gravelly clay loam, silt loam and loam soils. This contrasts with the area to the east of Oak Knoll District (Stags Leap District), where sandy clay loam and clay loam soils dominate. These soils, "the primary distinguishing geographical feature of the Stags Leap District,"⁴ distinguish the Stags Leap District from the proposed Oak Knoll District.

The distinctiveness of soil type between the proposed Oak Knoll District and its western boundary, the Mt. Veeder AVA, was recognized in the ATF's Final Rule on the Mt. Veeder AVA: "The alluvial soils in the Napa Valley, by nature of the mode of formation, types of parent material and physiographic position, are distinctively different, both genetically and morphologically, from the residual upland soils of the Mt. Veeder viticultural area.... In the Napa Valley [the Soil Conservation Service] recognized 10 soil series. None of these valley soils are found on upland slopes in the Mt. Veeder viticultural area."⁵ The Oak Knoll District soils consist of these alluvial soils, which are "distinctively different" from those of the Mt. Veeder AVA.

NAPA
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The Brown's Valley area to the southwest of the AVA has been excluded from Oak Knoll District. Not only is it part of the City of Napa with its own name recognition, but it also is a distinctive viticultural environment, separate from the Carneros, Mt. Veeder and Oak Knoll District AVAs which surround it. (See Tom Prentice's statement, attached as **Exhibit 9**.)

Wine writers have recognized Oak Knoll District's geographical features as contributing to the viticultural distinctiveness of its wines. For example, James Laube, in his book California's Great Chardonnays (see **Exhibit 11**), spotlights the distinctiveness of the Oak Knoll area:

This area is about halfway between the City of Napa and Yountville and cuts a wide band across the valley, roughly from the Silverado Trail on the east to the western foothills west of Highway 29... On many days the low fog hangs along the Napa River as the sun shines on the surrounding vineyards. In the evenings it's also breezy. It's not quite as cool as Carneros, but it is close. In this climate Chardonnay grapes ripen slowly and evenly, with good natural acidities and plenty of ripe flavors.

The numerous press clippings in **Exhibits 10-13** further acknowledge the viticultural distinctiveness of the Oak Knoll District.

⁴ T.D. ATF-281; Stags Leap District Viticultural Area

⁵ T.D. ATF-295; Establishment of Mt. Veeder, CA Viticultural Area

12 January 1997

Distinguishing Geographic and Climatic Features, Oak Knoll District Viticultural Area, Napa Valley, Napa County, California

by
Professor Deborah L. Elliott-Fisk
University of California, Davis

Introduction

The U.S. Department of the Treasury's Bureau of Alcohol, Tobacco and Firearms (ATF) has established three criteria for viticultural area delimitation, (1) history, (2) toponymy, and (3) geography, as mandated in ATF-52. Napa Valley (Napa County, California) became the second of the federally-approved viticultural areas in 1981. The appellation includes all of Napa County except the region northeast of Lake Berryessa and Putah Creek, which has a more xeric continental climate. It is well recognized that the diversity of viticultural environments in the Napa Valley is high, and as such, smaller, federally-recognized viticultural areas have subsequently been established, including (Los) Carneros, Howell Mountain, Mt. Veeder, Wild Horse Valley, Stags Leap District, Atlas Peak, Spring Mountain, Rutherford, Oakville, and St. Helena. Proposals for additional viticultural areas continue to be discussed, with differences in growing conditions, grape characteristics, and wines the basis of these discussions. In Napa Valley itself, vineyards occur at elevations ranging from 20 ft asl in the southern valley near San Pablo Bay to over 2400 ft asl in the mountains above the eastern valley floor. The physical geography of these viticultural areas within Napa Valley is one of strong to subtle contrasts, with a pronounced affect on wine-growing (Cunha et al., 1989; Elliott-Fisk et al., 1992). Gradients of climate, geologic substrate, tectonic activity, incursion of the bay (San Pablo Bay), natural biota, geomorphic processes and soils occur from north to south and up the mountain slopes from the valley floor (Elliott-Fisk, 1993).

The proposed Oak Knoll District viticultural area that is the focus of this petition is in the southern Napa Valley (Elliott-Fisk et al., 1993; Elliott-Fisk, 1993; Elliott-Fisk, 1994), defined here as the valley floor area and lower mountain slopes (i.e., toe-slopes) from the shores of San Pablo Bay and Carneros through Yountville and the Stags Leap District. The Oak Knoll District is characterized by the Dry Creek alluvial fan which its boundaries were primarily defined by, using property ownership and other viticultural area boundaries as secondary

variables, such that small sections of vineyards are not excluded from the sub-division of the Napa Valley viticultural area into these smaller and more distinct viticultural areas. The Oak Knoll District shares common boundaries with Yountville to the north, Mt. Veeder to the west, and Stags Leap District to the northeast. The urban city of Napa sits to the south, the yet undesignated Soda Canyon and Coombsville areas to the southeast. An effort is made to have the region hold true to its viticultural characteristics. The boundaries proposed here accomplish this from a geographic perspective, as discussed herein.

The physical geography of Napa Valley is presented here as relevant to the proposed Oak Knoll District viticultural area. Strong justification for the proposed Oak Knoll District is presented based on its distinctive geography, and especially the geomorphology and soils of the Dry Creek Fan which dominate the area and form a distinctive viticultural environment along the Napa Valley floor.

An Overview of the Physical Geography of Napa Valley as Relevant to the Oak Knoll District

Grape vine vigor, fruit production, and ripening are a function primarily of the plant genome in response to its physical environment, and as such the vineyard fruit and potentially wines reflect their vineyard origins (Noble and Elliott-Fisk, 1990). The concept of geographic origin or "terroir" is thus useful for the winemaker in defining wine style and for the consumer in making more knowledgeable choices of wines with known characteristics. Although the term "terroir" has no well defined English equivalent, it is best defined as the "geoecology" of the vineyard or vine site. This site may be described as to its geographic position (i.e., latitude and longitude), topography, slope aspect, soil type and depth, local climate, and associated factors (Elliott-Fisk, 1990a).

With Napa Valley situated from approximately 38°15' - 38°35' N latitude, and as a "central" North Coast Ranges valley between the innermost and outermost coastal mountain ranges, its Mediterranean (winter wet, summer dry) mild temperature climate within the Napa Valley viticultural area itself varies principally along north-south (i.e., latitudinal) and altitudinal gradients. Precipitation increases up-valley from south to north and up the mountain slopes with orographic lifting. Temperature range also increases up valley, with corresponding increases in both temperature maxima and minima. Growing degree-days as an indication of warmth increase following the same pattern. It must be noted here that small topographic changes in the valley impose a secondary pattern on climates, generating local climates that do not correspond to these general trends.

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Topography exerts a major influence on local and microclimate, hydrology, and soils. Topographically, Napa Valley can be divided into the valley floor, the mountains that rim the valley floor, and the intermontane tributary valleys to the east. These environments are easily portrayed as a gradient of physical conditions or viticultural environments along a line from south to north up the valley, reflecting a lessening of both marine climatic and marine geological influences, with a secondary, less pronounced gradient upslope to great elevations in the hills and mountain ranges.

The next physical factor to consider is time (in a geologic sense). The vineyard environments of the Napa Valley have evolved through geologic time, with many past geological processes still exerting their influence on the vines and wines. Geologic history is very important in the Napa Valley for viticulture. Napa Valley itself is largely a synclinal (e.g., down-folded) valley of Cenozoic age [ca. last 65 million years (Ma)], derived from Jurassic and Cretaceous (ca. 225 Ma) marine sedimentary rocks of the Great Valley Sequence (largely well-consolidated sandstones) and Franciscan Formation (a mixture of consolidated and partially metamorphosed sandstones and conglomerates) (Fox et al., 1973). The sediments that form these older rock assemblages were deposited offshore of what was then the Pacific Coast, and were lithified, altered and brought to the surface subsequently through tectonic, mountain-building processes. Faulting accompanied by minor folding initiated largely in the Miocene (ca. 10 Ma) resulted in formation of the Napa Valley floor proper, with marine incursion in the valley resulting in the formation of a series of weakly consolidated, fossiliferous sandstones (i.e., the Neroly Sandstone) (Kunkel and Upson, 1960).

This period was followed by a series of largely Pliocene (ca. 2-5 Ma) volcanic eruptions, associated with the migrating Mendocino triple plate junction (Fox et al., 1973), which deposited the Sonoma Volcanics, a series of basaltic to rhyolitic flows, tuffs and tephras that blanketed the entire landscape, and are preserved in select areas today. With further tectonic activity along listric dip-slip faults, terraces along the hillsides and a series of small hills on the valley floor were created, principally during the Quaternary (ca. 2 Ma to present). These bedrock "islands" were modified during the Quaternary by erosion by the Napa River and its tributaries, accompanying slope processes, and the marine incursion of San Pablo Bay (Elliott-Fisk, 1993). Major bedrock islands project as hills above the valley floor, including the Yountville Hills, the hills of the western portion of the Stags Leap District, the hills north of Rector Creek, and the hills between St. Helena and Calistoga.

Quaternary sea-level changes accompanying Pleistocene glacial-interglacial cycles effected San Pablo Bay as part of the San Francisco Bay-Delta system. San Francisco Bay is

believed to be very young in geological terms, with the Golden Gate strait perhaps cut as recent as 125,000 years ago (during sea-level highstand 5d). The bay has transgressed and regressed through at least the lower half of Napa Valley to Yountville several times in the past. This resulted in the deposition of bay muds which vary from carbonate to organic rich and reduced to oxidized as soil parent materials. These sea-level fluctuations changed the base level of the Napa River and its tributaries and distributary fans, influencing transport of sediment load and configuration of channel morphology (Elliott-Fisk, 1993).

These hydraulic changes resulted in the deposition of river and fan sediments of different ages and mineralogies throughout the valley, with these sediments varying in texture from fine clays and silts to coarse gravels and boulders (Noble and Elliott-Fisk, 1990; Elliott-Fisk and Noble, 1992). Well recognized fan complexes from south to north along the valley floor include the Dry Creek fan and Soda Canyon fan in southern Napa Valley, the Oakville and Rutherford fans, the Rector Canyon fan, and the Conn Creek fan-floodplain complex in the mid-section of Napa Valley, and the Sulphur Canyon fan, the Ritchie Creek fan, the Dutch Henry Canyon fan, and the Simmons Creek fan in northern Napa Valley. Construction of these fans has largely controlled the position of the Napa River along the valley floor (Elliott-Fisk and Noble, 1992; Elliott-Fisk, 1993). Where alluvial fans have not build out across the valley floor, due either to the more resistant geology of rock formations upslope or to topography, old, broad channels of the Napa River are seen along the valley floor, with older river terraces as benches above these. These sites (largely the soils) hold a fascinating array of materials to use to further reconstruct the environmental history of the Napa Valley and the origins of its diverse viticultural environments.

Superimposed on the geomorphic origins and ages of these river and bay deposits are the different rock types from which the sediments are derived. Bedrock varies from siliceous coarse sandstones to marine conglomerates to serpentine to volcanic obsidian, basalts, andesites, dacite and rhyolite flows, to tuffaceous deposits, and marine and non-marine unconsolidated materials. These lithologies are important as soil parent materials, and depending on the lithology, the soil begins as an acidic, neutral or basic chemical environment with varying water-holding capacities and drainage and rooting characteristics.

To sum up the physical geographic diversity of the Napa Valley, elevations increase to the north but not uniformly, due largely to: (1) tectonic uplift and land displacement along faults and fold structures (e.g., anticlines), (2) the marine incursion of San Pablo Bay, (3) bedrock resistance to marine and fluvial erosion, (4) slope stability, and (5) discharge volumes of the Napa River and its tributaries. The tectonic activity has produced substantial mountain peaks

and slopes with steep gradients. The complex of landforms that make this topography or relief form the ground base for the vineyards, and their soils the rooting environment. The land slopes face all compass directions at slope angles from zero to over 60 degrees, with slope and aspect effecting the amount of solar energy and heat received, as well as the interception of precipitation and runoff. The relief of these landforms affects the receipt of precipitation, wind and fog, which vary with latitude and altitude.

The viticultural soils of Napa Valley are a function of the soil-forming factors of climate, soil parent materials, topography, organisms and time, as suggested by Jenny (1941). The role each of these variables plays changes from site to site, but in an overall sense, time and parent material control soil variability within Napa Valley (with climate and vegetation secondary influences). Time and parent material are closely linked to landform origin, as recognized in soils geomorphology studies. At low elevations and near the Napa River's base level, the groundwater table, which may rise seasonally into the soil profile and vine rooting zone, is also an important factor. More than 40 soil series are found in the Napa Valley across several of the eleven soil orders recognized in the U.S. classification of soils (7th Approximation scheme), ranging from entisols (young soils) to inceptisols (weakly developed soils) to mollisols (moderately developed grassland soils) to alfisols (moderately developed woodland soils) to ultisols (strongly developed woodland soils), with vertisols (clay soils) and histosols (organic soils) also present (Soil Survey Staff, 1978; Noble and Elliott-Fisk, 1990; Elliott-Fisk, 1993). A suite of previously undescribed soils also exist and have the potential to be designated new series.

The depositional lowland soils in Napa Valley are extremely variable in their mineralogy, chemistry, texture and structure, with variations in parent material, landform age, and alluvial floodplain and fan stratigraphy. The most uniform soils are found across large alluvial fans. The uplands contain some of the oldest residual and depositional soils in Napa Valley at high elevations on terraces and along ridges; some of these soils are deep, highly leached, largely pedogenic clays forming from colluvium and bedrock, and hypothesized to be of early to mid-Quaternary age. Other slope and valley floor soils are of intermediate age (mid to late-Pleistocene), with soils immediately along the Napa River of recent origin (Elliott-Fisk and Noble, 1992; Elliott-Fisk, 1993).

The subsurface environment of the soils and subsoils is thus seen to develop over long periods of time and is inherited by the viticulturalist. Although farming practices can modify the soil structure and horizonation to some extent, with the addition of fertilizers and other chemical products perhaps changing soil chemistry to a minor degree, the wine-grower is

often forced to accept what the subsurface environment provides, as the vines root to great depths where possible. These soils interact with the surface (i.e., climatic) environment of the grapevine to control water and nutrient flux, biosynthesis, and various physiological processes which influence vine vigor, vine phenology, fruit production, and fruit composition (Noble and Elliott-Fisk, 1990).

Oak Knoll District Geography and Viticultural Distinctiveness

Location

The proposed Oak Knoll District is essentially a valley floor appellation, with fringing lower toeslopes of the adjacent hills, centered on and largely defined by the large Dry Creek alluvial fan that issues from the Mayacamas Range to the west. The Dry Creek watershed (e.g., the source for the fan sediments) is locally composed of the Great Valley sandstones and affiliated marine sedimentary rocks, and rimmed to its northeastern drainage divide by the Sonoma Volcanics. Use of this "soil geomorphic feature," the Dry Creek Fan, to limit the Oak Knoll District follows precedent set in the establishment of other valley floor viticultural areas in the Napa Valley (e.g., Rutherford) and furthermore uses settlements or towns to name these appellations (here, Oak Knoll - see Napa, CA 7.5 minute U.S.G.S. topographic map). The historical Oak Knoll ranch, station and school and surrounding areas are located east and west of Highway 29 (the main north-south highway). Oak Knoll Avenue bisects the viticultural area west to east. The viticultural area is located principally west of the Napa River, but includes the Napa River floodplain deposits on both sides (west and east) of the River (which have the same soil types), and as such is more logically bounded by the Silverado Trail on the east which closely parallels the floodplain soil boundary. The heavily urbanized City of Napa is located to the south, with the southern boundary of the proposed Oak Knoll District defined as Redwood Road and Trancas Road within the City limits, with a finger of Napa River floodplain soils extending south of this road in the southeastern corner of the AVA also included in the viticultural area due to soil and climate similarities. The Oak Knoll District abuts the Mt. Veeder viticultural area to the west. The Mt. Veeder viticultural area, a mountainous region, includes the upper portion of the Dry Creek watershed from the creekbed itself to the west, and largely uses the lower 400 feet contour as its eastern boundary. Elevations gently increase from east to west across the Dry Creek fan from 20 feet asl at the Napa River to 200 ft. asl at the fan apex to the west.

Boundaries

1. North: Yountville-Oak Knoll District Boundary: The proposed northern boundary of the Oak Knoll District viticultural area and the southern boundary of the Yountville viticultural area is the northern edge of the large Dry Creek alluvial fan where it abuts the smaller Lake Hinman fan that covers the southern part of the Yountville appellation. A small drainage divide is crossed by a line to peaks to close this boundary, as has been done for Mt. Veeder and other viticultural areas within the Napa Valley. Natural sloughs (e.g., creeks and ponds with seasonal water) occur along this northern boundary at the fan margin with soils fining down to the toe of the fan, with various agricultural practices to manipulate the wetter soils and the slough's hydrologic system used at the fan edge. Soils change abruptly at this boundary due to the different origins of the soils parent materials, specifically the Oak Knoll District's Dry Creek fan having gravelly, marine sedimentary rock sandy alluvium to the south versus the coarse, gravelly volcanic rock silty alluvium of the Lake Hinman fan and the silty, loamy mixed Napa River sediments and residual volcanic bedrock soils in Yountville to the north. This boundary traverses the approximate natural physical division while following convenient roads (e.g., Ragatz Lane) and property boundaries.

2. East: Oak Knoll District-"Soda Canyon Fan-Coombsville" Boundary: The proposed eastern boundary of the Oak Knoll District viticultural area is conceptually the Napa River floodplain, with the position of the river largely controlled by sedimentation down-fan. The Napa River is incised into its floodplain in this portion of the valley due to the bedrock constrictions of the Yountville Hills and western Stags Leap District hills. As such, it is easy for the river to spill from its channel across its floodplain, and it has constructed a thin strip of floodplain soils west and east of its channel. The viticultural area thus includes the Napa River floodplain deposits on both sides (west and east) of the River, and as such is more logically bounded to the east by the Silverado Trail which closely parallels the floodplain boundary, sitting on a higher Napa River terrace above the current floodplain.

3. South: Oak Knoll District-urbanized Napa Boundary: The proposed southern boundary of the Oak Knoll District approximates the southern edge of the Dry Creek alluvial fan. The most logical west-east line to follow for this boundary is Redwood Road, which becomes Trancas Road to the east. A small finger of Napa River deposits extends south of Trancas Road in the southeastern corner of the appellation and is included herein.

4. West: Mt. Veeder Viticultural Area-Oak Knoll District Boundary: The proposed western boundary of the viticultural area is the eastern border of the Mt. Veeder viticultural

area and Dry Creek proper. Mt. Veeder largely follows the Dry Creek channel itself and the 400 ft. asl contour. To cut back to the north and define the northern boundary of the Oak Knoll District, a straight line is followed up a ridge to the highest, small peak, then straight east to the valley floor.

Topography

The Oak Knoll District in the southern Napa Valley is at relatively low elevations along the valley floor dominated by earlier marine processes and constructional landforms, with the Dry Creek Fan built out across the valley floor as sea-level dropped and San Pablo Bay regressed south and west ca. 1000,000 yrs ago. Valley floor elevations and the valley floor gradient increase/rise abruptly just south of Yountville, the Yountville Hills and the State Veteran's home to a higher elevation constructional beach/sand spit facies anchored by the bedrock hills. This is the most abrupt topographic change along the entire Napa Valley valley floor environment, with this inflexion occurring near the proposed northern Oak Knoll District boundary.

Geology and Geomorphology

As noted earlier, the geology of the proposed region is largely Quaternary San Pablo bay deposits covered by the gravelly alluvium of the Dry Creek fan. Sediments are derived from deposits covered by the gravelly alluvium of the Dry Creek Fan. Sediments are derived from principally marine sedimentary rocks, and especially the Great Valley sequence. Volcanic clasts are occasionally found, as volcanic bedrock rims part of the Dry Creek watershed, but only dominate a very few small bedrock outcrops in the lower foothills at the northwestern edge of the proposed Oak Knoll District. The most common type of volcanic rock is rhyolite. Very gravelly stingers are found across the Dry Creek fan surface from the Mayacama Range to the Napa River as older buried channels of Dry Creek. The main channel of Dry Creek, as a tributary to the Napa river, has shifted from north to south and back to the north reflecting the rise, drop and rise in sea-level the last 125,000 yrs. This migration of Dry Creek as it constructed its alluvial fan is easily seen in soil trenches and profiles.

All of the geomorphic deposits on the valley floor are very deep, and are reflected in the deep depositional soil profiles and vine rooting zones. Along the narrow belt of lower mountain slopes below 400 ft on the western edge of the Oak Knoll District, soils vary from deep depositional soils on old coastal landforms and river terraces to very shallow, residual bedrock soils. These differences in geology and geomorphology are recognized by some of the viticulturalists and winemakers that separate vineyard blocks here, taking further advantage of individual block terroir.

The last geologic feature that characterizes the Oak Knoll District is the young (i.e., Holocene) West Napa Valley Fault Zone, an offshoot of the Hayward Fault and the greater San Andreas traverse fault system. Movement along the western edge of the Oak Knoll District in the lower foothills is detectable in rock formations and depositional soil profiles, but is largely insignificant to the viticultural environment of the area.

Soils

For both hillside and valley floor soils within the proposed Oak Knoll District, many soil profiles are composite in nature across all land surfaces, attesting to the geomorphic dynamics of this area in largely the last 125,000 years. Tectonic uplift and displacement and sea-level change have been the geologic drivers behind these changes in geomorphic stability versus deposition or erosion, with pronounced influences on soil development and the subsurface vine environment.

Previous research has been done by Elliott-Fisk on the diversity of soil types in the hillside vineyards of Trefethen Vineyard, within 16 soils sampled (Elliott-Fisk, 1994). This area is in the western portion of the proposed Oak Knoll District. In this same research project, 7 valley floor soils on the Dry Creek fan, the Napa River floodplain, and other small landforms were excavated and studied in the Trefethen Vineyards (Elliott-Fisk, 1994). Over the last eight years, Elliott-Fisk has also excavated soil trenches in many other vineyards within (and surrounding) the proposed Oak Knoll District, including in vineyards under the management of ownership of Beringer Vineyards, Sterling Vineyards, Jaeger, Frisinger, Barrett, Charles Krug, and others. Elliott-Fisk has excavated, described and analyzed over 40 soils in the proposed Oak Knoll District alone, and several hundred soils in the vineyards of the Napa Valley viticultural area.

To investigate soils in this and adjacent portions of the Napa Valley, backhoe trenches were excavated to depths of 60 inches or more whenever possible, with the presence of bedrock, dense clay or groundwater occasionally impeding excavation. Standard soil field descriptions were done, noting the horizon type, depth, boundaries, dry, moist and wet color as applicable, texture class, percent gravels, structure, pH, wet, moist and dry consistence, carbonates, clay films, roots, and pores using standard USDA-Soil Conservation Service procedures (Soil Survey Staff, 1975; Singer and Janitzky, 1986). Laboratory analyses of soil particle size, organic matter, and chemistry were also done when necessary. Refer to **Exhibits 26-29** for soil surveys.

Soils are diverse in the Oak Knoll District, though on the valley floor more uniform than in other approved Napa Valley viticultural areas (Carneros, Stags Leap District, Oakville, Rutherford), due principally to dominance of the large Dry Creek alluvial fan. The oldest soils are clays to clay loams with poor to moderate drainage and complex horizonation evolving from bay mud and estuary deposits, with these soils widely mapped as Diablo clays (chromic pelloxererts) and Haire clay loams (typic haploxerults) (Soil Survey Staff, 1978; Cunha et al., 1989; Elliott-Fisk, 1990b; Elliott-Fisk and Noble, 1992; Elliott-Fisk, 1993). Although these soils are found at the surface in patches along the western edge of the Oak Knoll District on the lower slopes, they have largely been buried by deposition from Dry Creek and the Napa River across the valley floor. [This is in contrast to the area to the south of the Oak Knoll District (the urbanized areas of Napa City and "Carneros"), where the Diablo and Haire soils are common at the surface, as are Yolo loam and Clear Lake clay soils.] Vines can and do, however, root into these buried soils, and they influence vine vigor, fruit production, and fruit characters. The Napa River and its small tributary streams have downcut through and flooded across these older bay and estuary soils, depositing more recent alluvium to produce newer, coarser, more permeable soils along floodplains and alluvial fans.

The bedrock within the western edge of the proposed Oak Knoll District composing the hillsides is diverse and primarily volcanic in origin. The West Napa Fault Zone runs along the base of the hills here. Serpentine, sandstone and shale are occasionally found in the slopewash on the hillsides from upslope bedrock sources. Old river and marine terraces cross-cut the mid-slope of the hillside vineyards, and there is evidence that the volcanic bedrock here was at one point submerged underneath San Pablo Bay. Towards the base of the hills (e.g., toeslope), unusual clay-rich soils are found of many colors (green, red, yellow, gray, and black), with their parent materials different bay deposits, some of which were rich in organics, volcanic tephra, and reduced (i.e., formed in oxygen-poor environments). The lower hillslopes of this region contain a wide diversity of soils that are remnants of the

intrusion of San Pablo Bay north to Yountville (such as the black Diablo silty clay soils, the red to yellow Haire and Perkins series clays and clay loams, and as yet undesignated series). Bedrock soils include the Forward (typic vitrandepts), Boomer (ultic haploxeralfs), and Perkins (mollic haploxeralfs) volcanic hillside soils of moderate to shallow depths over volcanic bedrock. Where water is ponded, fine-textured, organic and clay-rich soils form, including Clear Lake (typic pelloxerert) clay and Diablo silty clay (chromic pelloxerert). The high diversity of soil types in this very small foothill strip of land is truly unusual, continues up through the Yountville area, and has not been found elsewhere in the Napa Valley. Soils here show much of the spectrum of soil variance seen in all of the Napa Valley, with soil orders varying from entisol to inceptisol to mollisol to alfisol to ultisol (e.g., from very young to very old soils).

The fractured nature of much of the volcanic bedrock on the hillside increases the water-holding capacity of the shallow hillside soils to a modest extent. Even so, a tremendous gradient in soil water-holding potential is seen from the shallow, gravelly loam soils (with primary rooting depths often 36 inches or less) to the deep clay loam and clay soils at the base of the slope along the valley floor. Viticulture practices no doubt have to be practiced on a small scale here, and block design mimicking the soils as best known will aid the winemaker. The existence of buried soil profiles and composite profiles complicates the soil patterns, and as such, what is "visible" on the surface may not necessarily accurately portray the rooting environment for the grapevine at depth as one moves from one site to the next. These small hillside vineyard sites are excellent locations for Cabernet Sauvignon, Merlot, Cabernet Franc and Chardonnay, and are somewhat reminiscent of the hillsides of the Stags Leap District, but with a cooler climate and a higher diversity of "challenging" soil types.

Across the large Dry Creek fan, soils include the fine, gravelly clay loam, silt loam and loam soils of the Cole (pachic and mollic argixerolls) series, as well as extensive areas of the silty clay loam soils of the Pleasanton (mollic haploxeralf) series. [These soils are younger than most of the deep, depositional soils in the Oakville viticultural area to the north, where more acidic sandy clay and clay loam Pleasanton series dominate on the Oakville Grade fan complex, and than the Stags Leap District to the northeast, where old Bale sandy clay loam and clay loam soils dominate.] Stringers of stony Cortina (typic xerofluvents) loam soils occur along old stream courses that are fan distributaries; vigor is decreased on these sites due to the low water holding capacities of these soils. The third major soil type on the valley floor is the younger Yolo (typic xerorthents) loam to silty clay loam, largely restricted to the floodplain of the Napa River. These Yolo soils are less well drained with higher percentages of organic matter, both which promote vine vigor.

The deep, gravelly soils on the Dry Creek fan are outstanding viticultural soils, suitable for dry farming in "good" years. They give the vine what is described as "balance", and vines here root to great depths beyond what we were able to excavate (e.g., to depths greater than 60 inches). Soil water-holding potential is moderate and only low in gravel stringers. Although the existence of buried soil profiles and composite profiles complicates the soil patterns a bit, the buried units are more similar in composition to the overlying units than see in the hillside vineyards, where estuarine and river deposits overlay bedrock. What this implies is (in contrast to the hillside vineyards) that what is "visible" on the surface of the Dry Creek fan very likely portrays the rooting environment for the grapevine at depth as one moves from one site to the next. Towards the Napa River and at the outer edge of the Dry Creek fan, areas of finer, heavier soils are found, as the River has eroded through the Dry Creek fan and overlaid finer, mixed river deposits over the gravelly fan deposits. In backswamp areas of old floodplains, ponding also leads to the formation of silty clay and clay soils.

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IV-B. Climate

The Oak Knoll District and Yountville areas together are the coolest of the vineyard regions of the Napa Valley Viticultural Area outside of Carneros, with long, cool growing seasons for grapevines of approximately eight months. The Amerine and Winkler (1944) climatic scheme rates this area as a Region I to a cool Region II climate in any given year, with growing season degree-day totals averaging 2900 degree-days in the Oak Knoll District, which makes it warmer than Carneros, but cooler than Mt. Veeder and Oakville and Rutherford to the north. **(Exhibit 30)** The low degree-day totals in the Oak Knoll District have favored the planting of Chardonnay (the dominant varietal and the signature varietal of this region), and to some extent Pinot noir as two cooler climate varieties, yet Cabernet Sauvignon and Merlot also do exceptionally well with the proper viticultural management. Historically, substantial acreage of two other cool climate white grape varieties, Gewurztraminer and Johannisburg Riesling, was planted here.

The climate across the Oak Knoll District area is incredibly uniform due to the broad, flat valley floor topography. Along the western and eastern edges of the proposed viticultural area, small pockets of even cooler climate are found in the immediate Napa River floodplain and in small, first-order stream tributaries on the lower foothill slopes. The Oak Knoll District is well recognized by viticulturalists as cooler than the Stags Leap District and Oakville, and warmer than Carneros.

In reference to daily weather, coastal, advective fog is common in the mornings, especially during summer. Summer fog is characteristic of this region. The proximity of this area to San Pablo Bay results in a pronounced maritime influence, with cool breezes off the bay common. The Yountville Hills to the north, with a constriction in the width of the valley here and an increase in elevation, act as a recognizable (visually and in recorded meteorological data) barrier to the coastal fog and maritime influence. In regards to precipitation, the region is classified as subhumid {about 28-30 in (700-750 mm) of precipitation annually in a "normal" year}. Annual precipitation can reach 60 inches in an abnormally wet year. The Oak Knoll District is drier than the Yountville area, Oakville, and appellations further north in the Napa Valley

The natural vegetation of the region, as a direct reflection of climate, is coastal prairie (i.e., grassland with occasional shrubs) with rare patches of valley oak savanna on the valley floor reflecting past riparian conditions, grading to live oak woodland, chaparral and mixed hardwood forest on the lower mountain slopes. Riparian forest and wetland grass and forb complexes also exist in local hygic sites.

V. Viticultural Area Boundaries

Oak Knoll District

(a) Name:

The name of the viticulture area described in this section is “Oak Knoll District”.

(b) Approved Maps:

The appropriate maps for determining the boundaries of the “Yountville” viticulture area are two USGS Quadrangle (7.5-Minute Series) Maps. They are titled:

- (1) Napa, California, 1951 (Photorevised 1980)
- (2) Yountville, California 1951 (Photorevised 1968)

(c) Boundaries

(1) Beginning on the Napa, California quadrangle map at the intersection of the center of Redwood Road and Redwood Creek; thence easterly approximately 5500 feet to the intersection with State Highway 29; thence along Trancas Road easterly approximately 6000 feet to the intersection with Big Ranch Road; then continuing along Trancas Road easterly approximately 1400 feet to the Napa River;

(2) thence along the Napa River southerly approximately 3500 feet to the confluence with Milliken Creek; thence northerly up Milliken Creek approximately 3500 feet to the intersection with Monticello Road; thence along Monticello Road westerly approximately 800 feet to the intersection with Silverado Trail;

(3) thence along Silverado Trail northerly past Hardman Avenue, past Soda Canyon Road, past Oak Knoll Avenue to a point which is east of the confluence of Dry Creek with the Napa River; thence west approximately 600 feet to said confluence; then northwesterly along Dry Creek approximately 3500 feet, passing into the Yountville Quadrangle, to a fork in the creek; thence northwesterly along the north fork of Dry Creek approximately 5700 feet to the easterly end of the light-duty road labeled Ragatz Lane;

(4) thence southwestwesterly along Ragatz Lane to the west side of the State Highway 29; thence southerly along State Highway 29 approximately 1000 feet to the easterly extension of the north line of Napa County Assessor’s Parcel Number 034-170-015 (**Exhibit 31**), said north line being marked by a fence and tree row between existing vineyards; thence along the north line of APN 034-170-015 and its extension westerly about 3500 feet to the dividing line between R4W and R5W on the Napa Quadrangle; thence southwestwesterly approximately 1000 feet to the peak denoted as 564 which is about 5500 feet easterly of the northwest corner of the Napa Quadrangle; thence southwestwesterly approximately 4000 feet to the peak northeast of the reservoir gauging station denoted as 835;

(5) thence southwestwesterly approximately 1500 feet to the reservoir gauging station; thence west to the 400 foot contour line on the west side of Dry Creek, said point being on the boundary

of the Mount Veeder Appellation; thence along the lines of the Mount Veeder appellation and along said 400 foot contour southerly to the line dividing Range 5 West and Range 4 West;

(6) thence south along said dividing line approximately 4/10 mile to the center of Redwood Road; thence southerly and easterly along the center of Redwood Road to the point of beginning at Redwood Creek.

VI. Conclusion

The Oak Knoll District is a unique and distinctive grapegrowing area that has been informally recognized as a viticultural area for decades. It deserves to be recognized as an important American Viticultural Area within the Napa Valley. Petitioners believe that there is ample evidence, both historical and modern, to establish the Oak Knoll District AVA. This evidence includes name and boundary recognition, both viticultural and non-viticultural as well as local and national, and technical data on geography, geology, soils and climate. It distinguishes the Oak Knoll District area geographically and viticulturally from the surrounding areas of the Napa Valley.

The establishment of the Oak Knoll District AVA will bring a sense of closure to the mapping of most of the Napa Valley floor, aiding the understanding of the consumer. These AVAs will establish for the consumer a meaningful and recognizable appellation system within the Napa Valley, with community names used to identify adjoining valley floor viticultural areas. These areas, including Yountville and Oak Knoll District, capture the basic geography of the valley: upland versus lowland geography, geology and soils, with the mountains on both sides of the valley, and increasing elevation and lessening marine influences as one travels upvalley along the valley floor.

Petitioners respectfully request the establishment of the Oak Knoll District AVA as proposed in the petition.

Sincerely,



Janet Trefethen, Chairperson
Oak Knoll District Committee*

*Members of the Oak Knoll District Committee include:

Larry Bettinelli, Rogers Land & Development	Tucker Catlin, Juliana Vineyards
Al Buckland, Oak Knoll Ranch	Mitch Cosentino, Consentino Winery
Kevin Corley, Monticello Vineyards	Cary Gott, Sterling Winery
David Freed, UCC Vineyards	Bruce Lamoreaux, Lamoreaux Vineyards
Jeff Jaeger, Jaeger Vineyards	Bruce Newlan, Newlan Vineyards
Jean-Marie Maureze, Dominus Estate	Janet Trefethen, Trefethen Vineyards
Dick Steltzner, Steltzner Vineyards	

OAK KNOLL DISTRICT

P. O. Box 2460 · Napa Valley, California 94558
telephone 707 255-7700 · fax 707-255-0793

July 25, 1995

Dear Fellow Landowner,

Do you look towards the future and wonder about the value of your land? How it might be zoned, what restrictions might be put on it and what the specific area in the southern end of the Valley might come to be known as?

As we see more sub-appellations being recognized and given attention we think it is time to move forward and develop an appellation for our specific area. It has unique soil types and meso-climates. It deserves to be recognized as a special area within the Napa Valley.

We have some ideas to share with you and want your input in the creation of the proposed Oak Knoll District. Please join us for this important meeting on:

Tuesday, August 8, 1995
3:00 p.m.
University of California Cooperative Extension
1710 Soscol Avenue, Suite 4
Napa, CA

After the meeting you are invited to the annual Napa Valley Vintner/Grower /No Host Dinner. The festivities begin at 4:00 p.m. and are being held at the Sweeney's spectacular Vine Cliff vineyard. Dress is casual and the cost is \$25.00 per person. For reservations, please call Trefethen Vineyards at 255-7700 prior to August 1, 1995.

We look forward to seeing you at the meeting on August 8th.

Sincerely,

OAK KNOLL DISTRICT COMMITTEE
Gary Andrus/Pine Ridge
Tony Baldini/Trefethen Vineyards
Tucker Catlin/Juliana Vineyards
Kevin Corley/Monticello Vineyards
David Freed/UCC Vineyards
Jeff Jaeger/Rutherford Hill/Jaeger Vineyards
Dick Steltzner/Steltzner Vineyards
Janet Trefethen/Trefethen Vineyards



OAK KNOLL DISTRICT

P. O. Box 2460 · Napa Valley, California 94558
telephone 707 255-7700 · fax 707-255-0793

AGENDA
OAK KNOLL DISTRICT APPELLATION
GENERAL MEMBER MEETING
TUESDAY, AUGUST 8, 1995 - 3:00 p.m.
UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION

- | | | |
|-----|---|-----------------|
| I | BENEFITS OF DEVELOPING AN OAK KNOLL APPELLATION | Janet Trefethen |
| II | OUTLINE OF THE PROPOSED AREA | Dick Steltzner |
| III | WHAT IT TAKES TO FORM A RECOGNIZED APPELLATION | Chuck Carpy |
| IV | BUDGET | Janet Trefethen |



ATTENDEES - OAK KNOLL DISTRICT MEETING AUGUST 8, 1996

Archer, Kathy
UCC VINEYARDS GROUP
1776 Second Street
P.O. Box 6230
Napa, CA 94581
252-9200

Berglund, Lesley
LAMOREAUX VINEYARDS
2200 Oak Knoll West
Napa, CA 94558
252-2225

Bertinelli, Larry
2170 Hoffman Lane
Napa, CA 94558
258-8618

Buckland, Al
LAMOREAUX VINEYARDS
2200 Oak Knoll West
Napa, CA 94558
252-9055

Callahan, Bob
153 Stonecrest
Napa, CA 94558
252-7174

Carpy, Chuck
FREEMARK ABBEY WINERY
P.O. Box 410
St. Helena, CA 94574
963-9694

Catlin, Tucker
JULIANA VINEYARDS
2424 Barnett Road
St. Helena, CA 94574
255-4307

DeCelles, Joe
DeCelles, Irene
DECELLES VINEYARDS
5171 Big Ranch Road
Napa, CA 94558
252-7325

Del Bondio, Bryan
MARKHAM VINEYARDS
2812 N. St. Helena Highway
St. Helena, CA 94574
963-5292

DeLouise, Joe
1092 Orchard Avenue
Napa, CA 94558
252-6583

Freed, David
UCC VINEYARDS GROUP
1776 Second Street
P.O. Box 6230
Napa, CA 94581
252-9200

Hanna, John
3174 Dry Creek Road
Napa, CA 94558
224-1832

Hoff, Paul
Hoff, Kathryn
1195 Darms Lane
Napa, CA 94558
252-0300

Kawabe, Hisa
SILVERADO HILL CELLARS
3105 Silverado Trail
P.O. Box 2640
Napa, CA 94558
253-9306

Kiper, Jack
Kiper, Connie
1210 Oak Knoll Avenue
Napa, CA 94558
255-4215

Lamoreaux Berglund, Barbara
LAMOREAUX VINEYARDS
Oak Knoll West
Napa, CA 94558
258-2860

Newlan, Bruce
DRY CREEK VINEYARD #1, #2
5225 Solano Avenue
Napa, CA 94558
257-2399

Pack, Laurah
1212 Oak Knoll Avenue
Napa, CA 94558
226-7054

Page, Jeff
TRUBODY RANCH
5444 Trubody Lane
Napa, CA 94558
255-5907

Segas, Paul
1251 Orchard Avenue
Napa, CA 94558

Shifflett, Jeffrey
1201 Darms Lane
Napa, CA 94558
226-6449

Soter, Tony
ETUDE WINES
4101 Big Ranch Road
Napa, CA 94558
257-5300


Strack, Bill
P.O. Box 4018
Napa, CA 94558

Takahashi, Frank
TAKAHASHI VINEYARDS
4142 Dry Creek Road
Napa, CA 94558
226-3148

Wolfe, Sharon
5127 St. Helena Highway
Napa, CA 94558
252-2554

Monday, June 16, 1997

The NAPA VALLEY REGISTER - 3A



**PUBLIC
INVITED**

to
Informational Meeting
on Proposed
Oak Knoll District &
Yountville
AVAs

Wednesday, June 18th, 1997
6:30 PM
University of California Cooperative
Extension
1710 Soscol Avenue, Suite 4
(Behind Central Valley Bld. Supply)

the Napa Valley Register

Home Delivery 36 Cents a Day

A Pulitzer Community Newspaper

134th Year No. 309 Thursday, June 19, 1997 50 Cents

Winemakers lobby for 2 local wine appellations

By TIM HEARDEN
Register Staff Writer

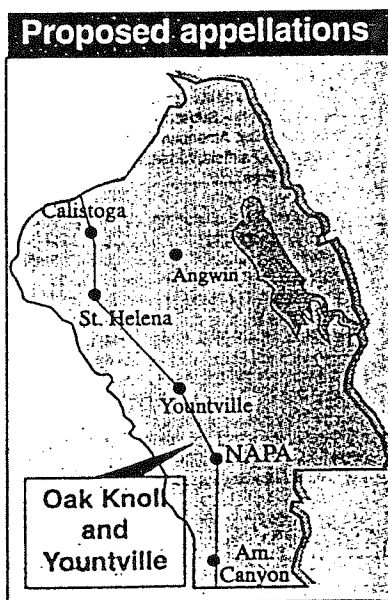
NAPA — Some day, if local vintners have their way, the Oak Knoll region north of Napa City will be revered by wine connoisseurs all over the world for its fine merlot, chardonnay and sangiovese grapes.

In Yountville, too, winemakers will be famous for these varieties as well as maybe cabernet sauvignon.

A distinct appellation, called American Viticultural Area by the U.S. Bureau of Alcohol, Tobacco and Firearms, tips consumers that a labeled bottle of wine comes from grapes grown in an area known for certain characteristics.

Vineyardists and winemakers in the Yountville and Oak Knoll areas are applying for federal recognition as separate AVAs, which they say are distinctive even from the Napa Valley, which itself has gained international fame and is also an ATF-approved appellation.

"The long-term benefit will be a



REGISTER MAP

GRAPES

From Page 1A

consumer can go in and purchase a bottle of wine anywhere in the world and see an appellation that has certain quality standards behind that appellation," said Larry Bettinelli, vineyard manager at Bettinelli Vineyard Management in the proposed Oak Knoll District.

"The internal benefits are the sense of pride of ownership in belonging to an appellation. I'm speaking as a grower. When I see a bottle of wine with my name on it and the name of the appellation, it makes me strive to do better."

The two areas extend from Trancas Avenue in Napa City, north to Rector Creek. A couple of years ago, area vintners came together with the idea that "the area low in the valley is very important and has distinctive characteristics," said Janet Trefethen, chairwoman of the committee proposing to create an Oak Knoll District.

The group put together data on climates and soils and found that "the most dramatic topographical change on the valley floor occurs right here," Trefethen said, pointing to a line just below Yountville, which would separate the two proposed appellations.

The committee's application to ATF asks that it officially recognize these areas with the designation of AVA. The two criteria the ATF considers most, Trefethen said, are geological characteristics and historical characteristics.

"In Yountville, we have a lot of history and (unique) climate," said Jean-Marie Maureze, chairman of the group proposing a Yountville appellation. Maureze noted the Napa Valley's first vineyard was planted by George C. Yount in what is now Yountville.

"So far, we have 43 growers ... I'm pleased with the response and support of Yountville."

If the Yountville and Oak Knoll District areas are recognized by ATF, their arrival will bring the number of AVAs which are part of Napa County to 12. Others with acreage in Napa

Vineyard manager

Larry Bettinelli:

"When I see a bottle of wine with my name on it and the name of the appellation, it makes me strive to do better."

County include the Atlas Peak, Los Carneros, Howell Mountain, Mount Veeder, Stag's Leap, Wild Horse Valley, Spring Mountain, Rutherford, Oakville and Napa Valley viticultural areas; there's also the North Coast Viticultural Area, which encompasses the entire northern coastal region.

The idea of setting apart Yountville and Oak Knoll as their own entities drew nothing but praise during an informational meeting Wednesday night at the University of California Cooperative Extension office in Napa. Gathering public input was the advocates' final step as they forward their application to ATF.

Al Buckland, manager of the Oak Knoll Ranch, said the benefits will be long-term.

"It's going to lend a sense of identity to what we as growers know as a very important wine-growing region," Buckland said. "There's a sense of identity that comes from accumulating the soil surveys and climatological data ... My sense is that people in this room today are probably the most knowledgeable about the potential of these areas. Let's devote our energies to defining the areas, then let's let the next generation worry about marketing."

Bettinelli said the new viticultural areas will "lead toward continuing to search for the ultimate bottle of wine."

"I think it's really wonderful," he said. "I look upon this as planting a seed for my children — a seed of pride."

The application will be sent to ATF before the end of this month, Trefethen said, and the group expects to hear an answer within a year.

Bonded Wineries in Oak Knoll District AVA:

Costello Vineyards
P.O. Box 2996
Napa, CA 94558
BW-5109

Etude
4101 Big Ranch Road
Napa, CA 94558
BW-5399

Frisinger Cellars
2275 Dry Creek Road
Napa, CA 94558
BW-5364

Kate's Vineyard
5211 Big Ranch Road
Napa, CA 94558
BW-5458

Luna Vineyards, Inc.
2921 Silverado Trail
Napa, CA 94558
BW-5863

Monticello Cellars/Domaine Montreaux
4242 Big Ranch Road
Napa, CA 94558
BW-5102

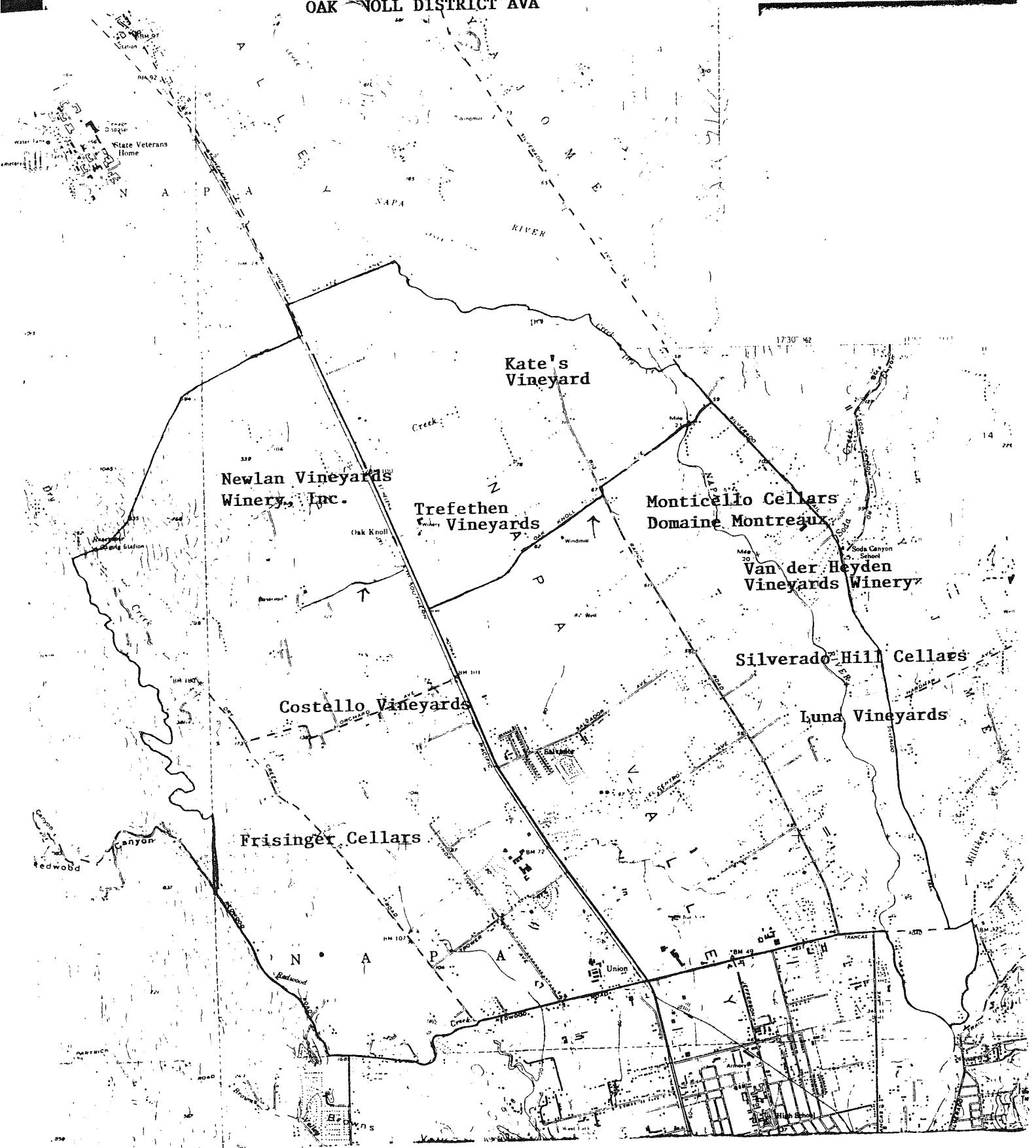
Newlan Vineyards & Winery, Inc.
5225 Solano Avenue
Napa, CA 94558
BW-5061

Silverado Hill Cellars
3103 Silverado Trail
Napa, CA 94558
BW-4939

Trefethen Vineyards
1160 Oak Knoll Avenue
Napa, CA 94558
BW-4635

Van Der Heyden Vineyards Winery
4057 Silverado Trail
Napa, CA 94558
BW-5220

OAK KNOLL DISTRICT AVA



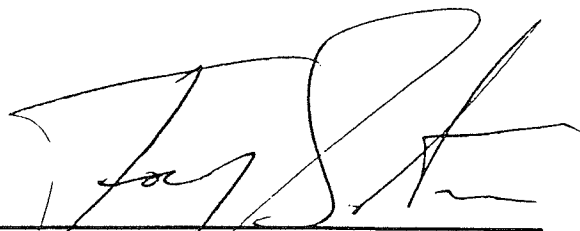


204 BARRELS WERE CELLARED AND BOTTLED BY ETUDE WINES
RUTHERFORD, CALIFORNIA • ALCOHOL 13.5% BY VOLUME

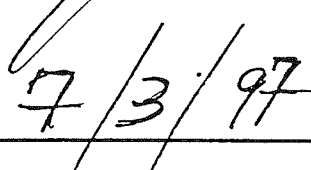
I support the Oak Knoll District AVA.

Etude

TONY SOTER
WINEGROWER

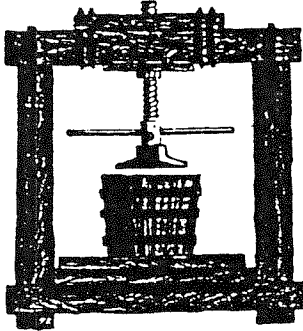


Signature



Date

Frisinger Cellars



1993

Napa Valley

Chardonnay

Frisinger Vineyard

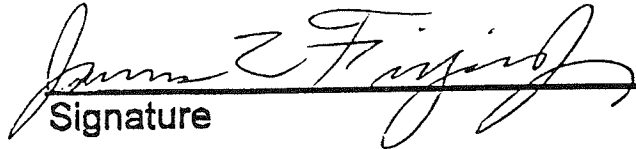
CELLARED & BOTTLED BY FRISINGER VINEYARD, RUTHERFORD, CA
ALCOHOL 13.2% BY VOLUME

Frisinger Cellars is a family owned vineyard and winery located in the gently rolling foothills of southwest Napa Valley. Morning fog, moderate temperatures and cool evenings provide the ideal climate to produce Chardonnay grapes of intense fruit and varietal flavors. Fermenting and aging in Nevers French oak barrels has produced a wine of extraordinary complexity, balance and flavor. Our vineyard management and winemaking are dedicated to producing a wine of exceptional quality. We hope you agree this bottle meets these standards.

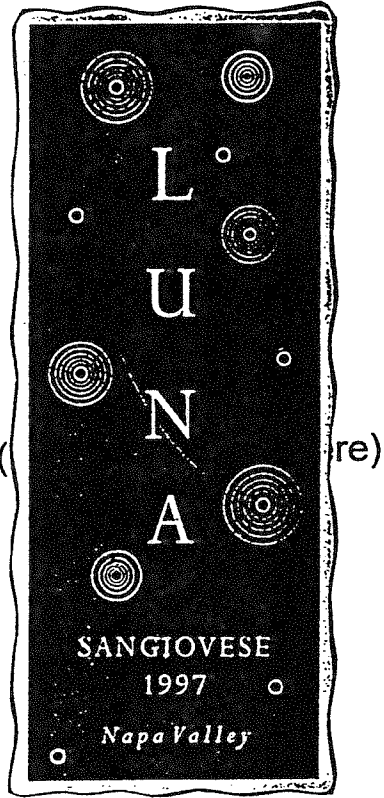
The Frisinger Families

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.
CONTAINS SULFITES


I support the Oak Knoll District AVA.


Signature

6 - 28 - 97
Date



I support the Oak Knoll District AVA.



Signature

6/23/97

Date



I support the Oak Knoll District AVA.

J. P. Corley, Pres. Monticello
Signature

19 June 97
Date



NEWLAN
VINEYARDS & WINERY

1992
NAPA VALLEY

PINOT NOIR
ESTATE BOTTLED

ALC. 13.0% BY VOL.

PRODUCED & BOTTLED BY NEWLAN VINEYARDS & WINERY
NAPA, CALIFORNIA

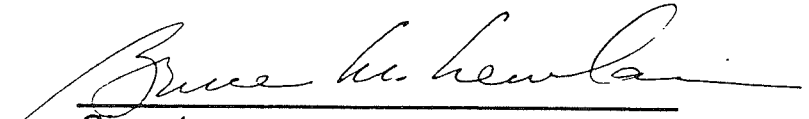
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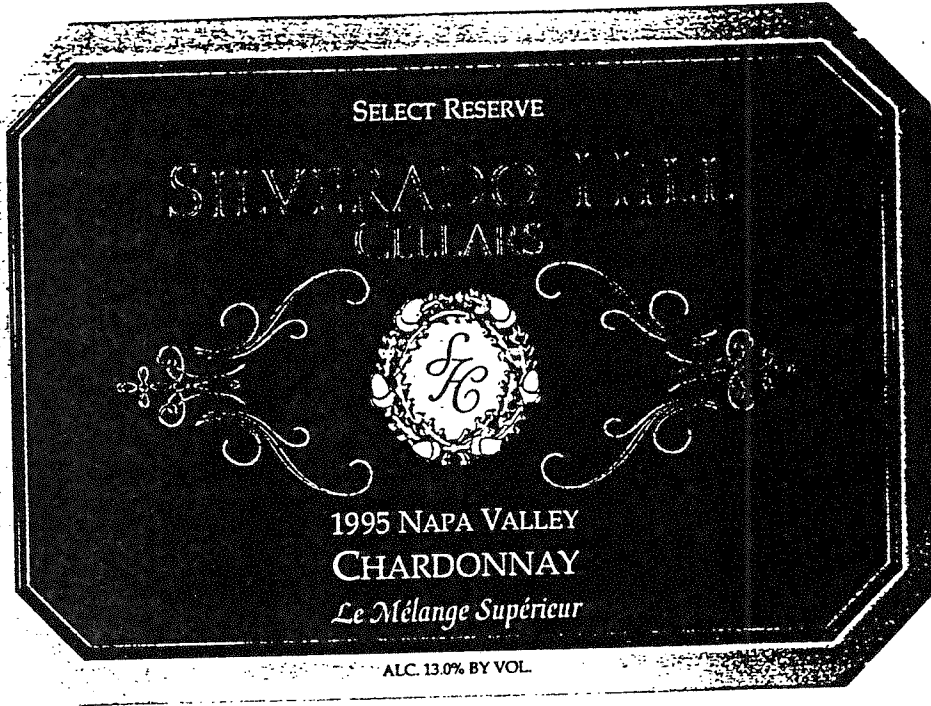
I support the Oak Knoll District AVA.



Signature

6-19-97

Date



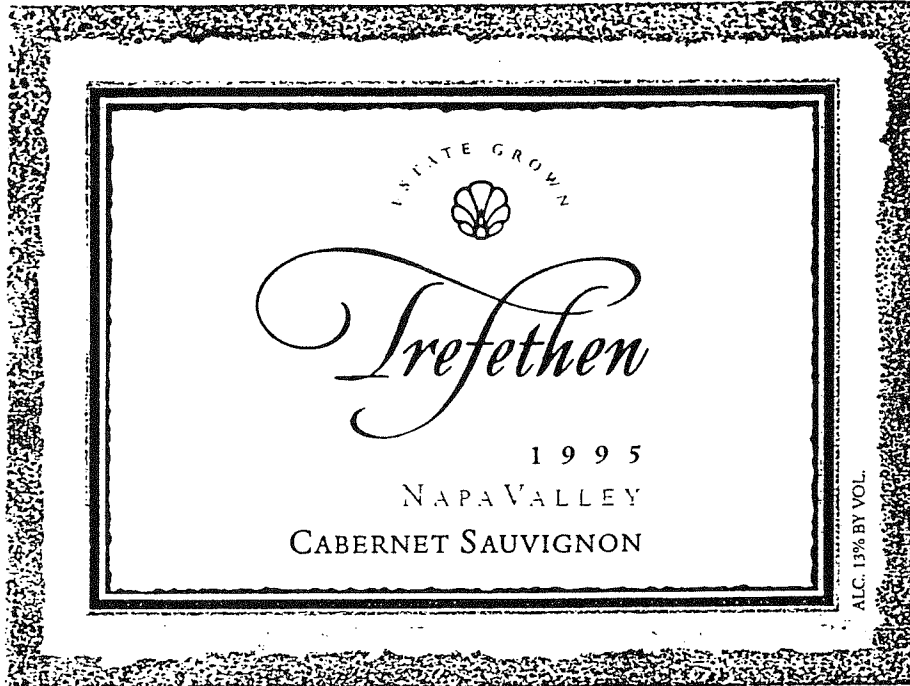
I support the Oak Knoll District AVA.

Masanao Kato

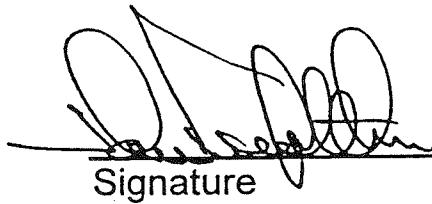
Signature

June 19, 97

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I support the Oak Knoll District AVA.


Signature


Date

OAK KNOLL DISTRICT

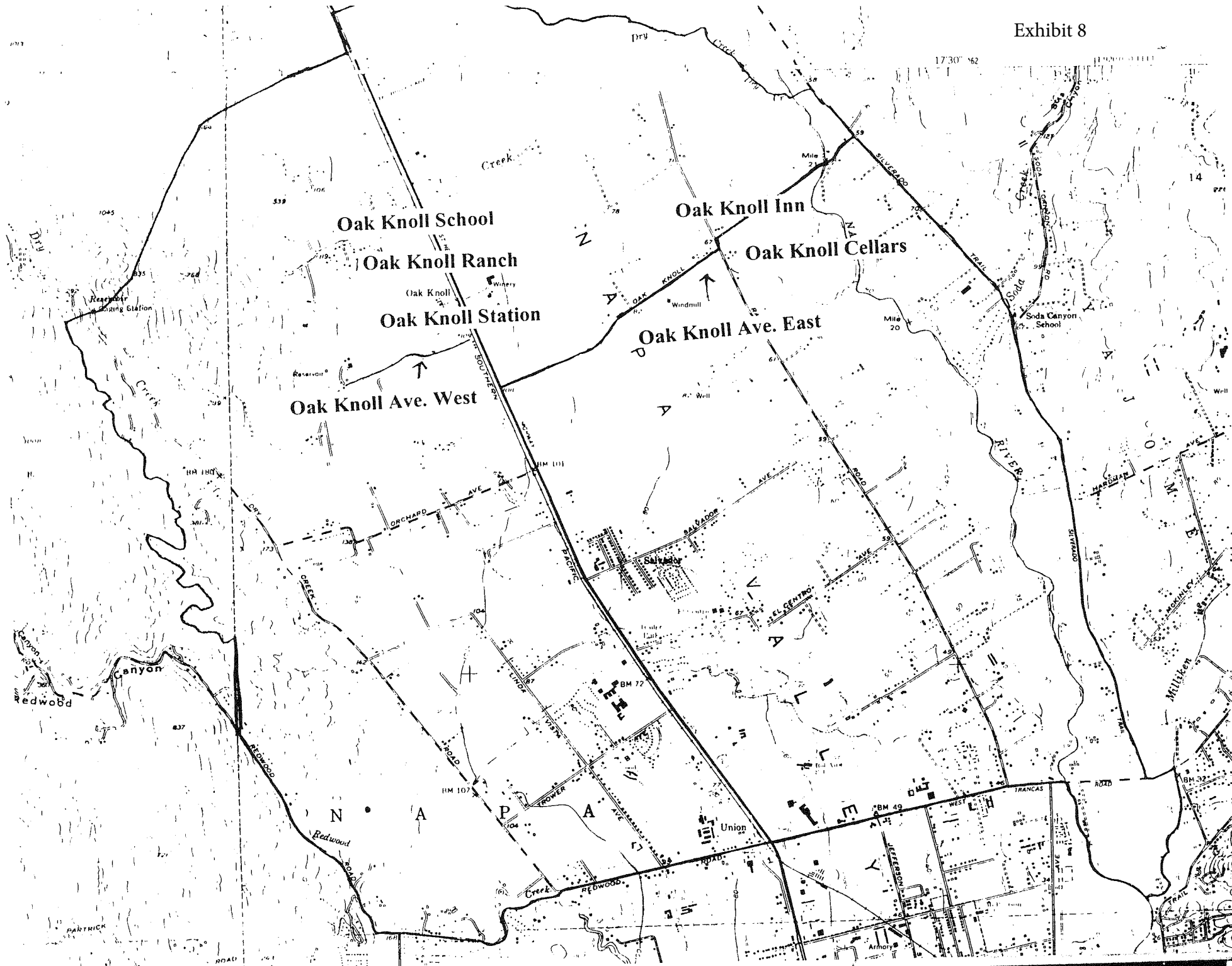
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LIST OF CONTRIBUTORS FOR OAK KNOLL DISTRICT 1997

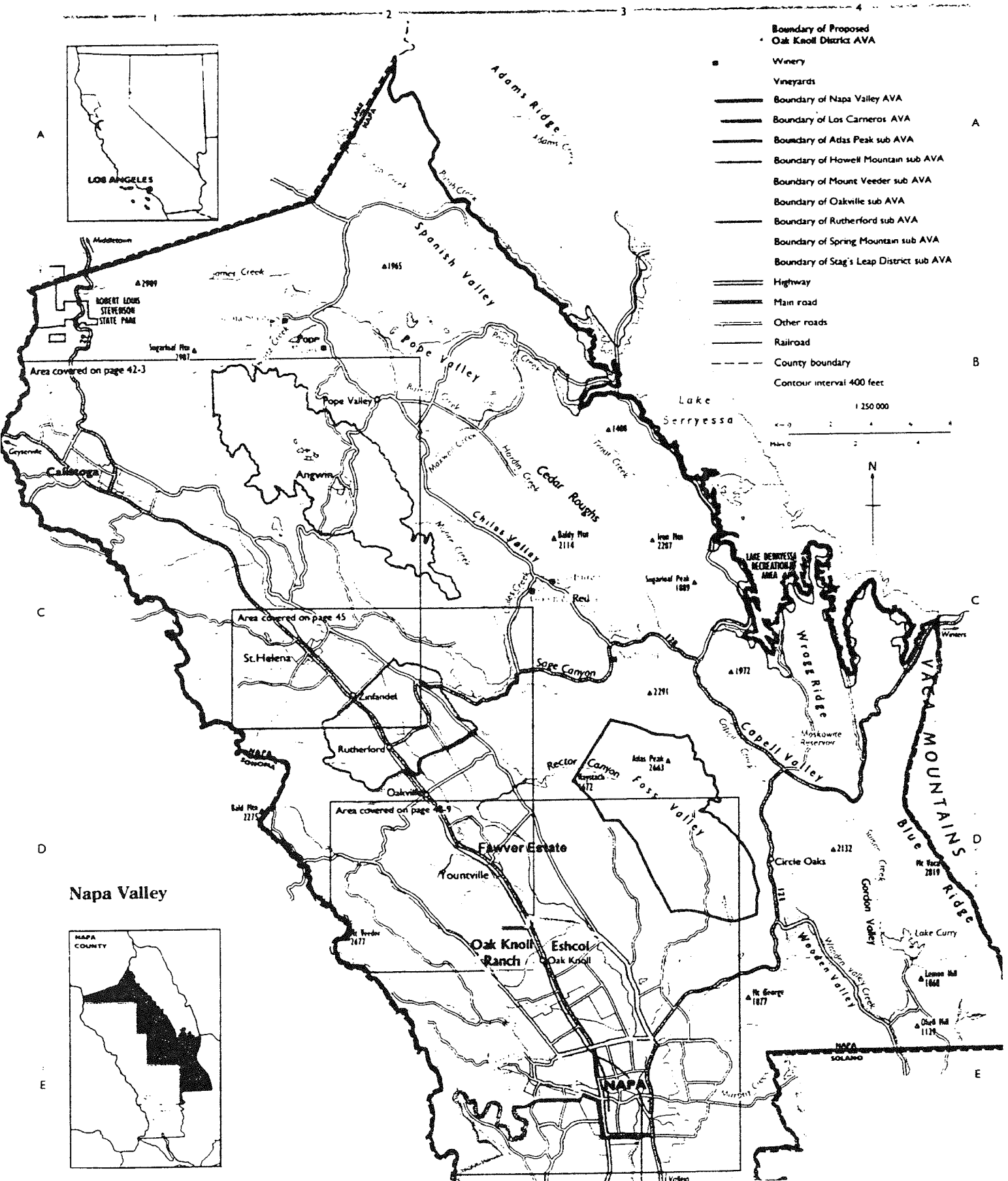
Trefethen Vineyards & Winery
Wine World (Beringer)
Oak Knoll Vineyards
Pine Ridge Winery
Lamoreaux Vineyards
Crichton Hall Vineyard
Rancho Weiruszowski/N. Weir
Strack's Vineyard
Carl Thoma
Shifflett Vineyards
David Cofran
Blue Tooth Vineyards
Aldo Biale
Daryl Dizmang
Newlan Vineyards & Winery
Al Campbell
Stone Bridge Cellars/J. Phelps
Schramsberg Cellars
Rutherford Hill Winery
Jaeger Vineyards
Sterling Vineyards
Bettinelli/Rogers Land & Development
Steltzner Vineyards
Luna Vineyards
UCC - Oak Knoll Vineyards
UCC - Orchard Creek Vineyards
Simone Vineyard

TTB Note: Due to their size, the USGS maps of Exhibit 6 and 7 were not scanned. Contact TTB for more information.





Location of Historical Properties





crop care associates, inc.

Mr John Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Ave. N.W.
Washington, D.C. 20226-0013

September 1, 1999

Dear Mr. Magaw:

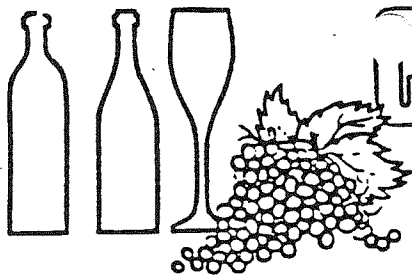
As a viticultural consultant in the Napa Valley for the last 30 years, the Oak Knoll District committee has asked me to comment on the exclusion of Brown's Valley from the proposed Oak Knoll District AVA.

Based upon perceived differences in climate, geography and soils I find myself in complete agreement with this exclusion. Brown's Valley in my opinion, is sufficiently unique to merit its own AVA. I believe Brown's Valley and Oak Knoll District are different areas. Brown's Valley is like a little niche-with wind flow of its own. It is its own small valley. It is distinctly different from the Napa River dominated valley floor where the proposed AVA Oak Knoll is located.

I encourage you to approve the Oak Knoll District AVA.

Sincerely,

Thomas E. Prentice, CEO
Crop Care Associates, Inc.



CONNOISSEURS' GUIDE to California Wine

CHARDONNAY

\$5 and less

At dinner the other night, our host, a visitor from Cleveland, served an Auxey-Duresses with the first course. After explaining that he was an unreconstructed Francophile and given to finding bargains like this one from a small Burgundian town near Meursault, he issued a challenge to his California guests.

"Your top Chardonnays may have drawn even with the better French wines but I don't know of a California wine that can compete with this Auxey-Duresses for value. It sells for about \$4.00 here and probably less back East."

Since we had just completed a comparative tasting of Chardonnays, we could immediately identify a number of fine values. We mentioned Heitz non-vintage and Beringer Centennial Cask Chardonnays to him as proof that excellent values also exist in the lower priced California offerings. Besides, we think he'll find those wines better balanced and more attractive overall than his Auxey-Duresses.

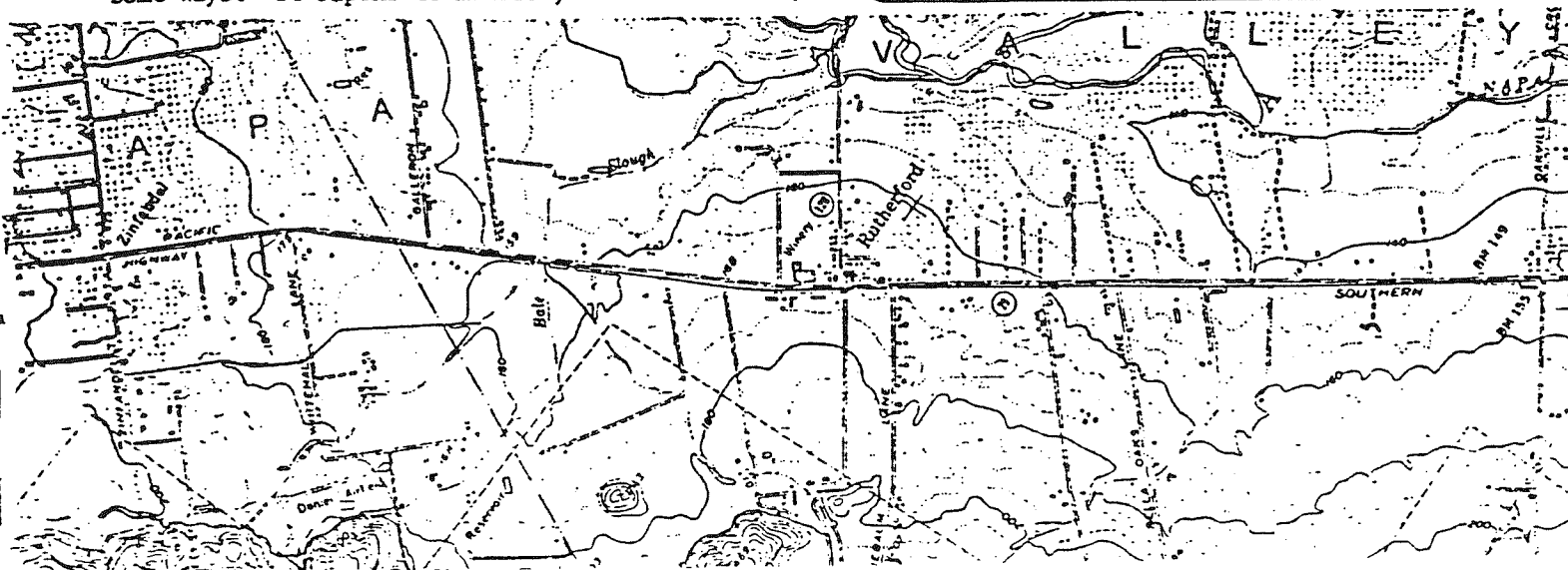
That "show of bravado" has distinct limits. As we found in this series of tastings, bargain-priced Chardonnays are not flooding the market. The reasons for this sparse supply are found in the nature of the grape, industry economics and recent history.

Chardonnay is a relatively flexible grape in some ways. It ripens to maturity under the chilly

this issue . . .

CHARDONNAY: \$5 and Less	1
<i>Five dozen inexpensive Chardonnays graced our table. We recommend a dozen to put on yours.</i>	
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<i>CONNOISSEURS' GUIDE talked to the local experts and offers its proposal for meaningful appellations in Napa County.</i>	
CABERNET 1970: Series Tasting	12
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Napa Valley Appellations

The rules governing what may or may not appear on wine labels are about to change. Some terms will simply become more "truthful" than they have been in the past (minimum varietal content will probably be raised from 51% to 75%). Others will disappear entirely or be so changed in meaning that they will have to be considered "born-again" wine terms (Late Harvest, Spatlese and other intimations of extraordinary grape quality). Broad and somewhat meaningless appellations will also change as the push for small area appellations grows.

At the recent hearings in San Francisco and Washington, the government's foremost wine label rule makers listened carefully and sympathetically to a wide range of consumer and industry positions. When we were finally able to corral their half dozen key people, we discovered that the question in BATF's mind is not whether the current laws should change but rather by how much they should change.

In addition to the regulatory minima issues, BATF has begun to wrestle with another important issue -- the identification of small area appellations. In some ways, this is the most significant question facing the industry. For it is the one regulatory issue that will, over a period of years, lead to qualitative increase both in winemaking and in consumer information. Since it is the kind of change that affects dollar return on grapes, such appellation identification could serve as the incentive that will motivate growers to pull Johannisberg Riesling out of areas like the West Rutherford Bench which produces lousy to mediocre Rieslings and fine Cabernets. As a publication directly concerned with the quality of wine, the subject of appellation control is of great interest to us. In our constant tasting and research on winemaking we have come to have great appreciation for the difference that climate and soil means to the character and quality of wine. We're thus intrigued about any approach that may result in the production of grapes in the areas where they will achieve their highest potential. It is with this interest that we are wading into the debate on appellations.

There has been considerable debate about small area appellations. For every unique interest there is a view. Small growers in prestige areas are ready to change the law now. Wineries which have built substantial reputations on current appellations are not. Inglenook for instance, takes grapes for its Estate Bottled wines from all over Napa County and is able to identify them all as Napa Valley. Under the proposals we favor, Inglenook would have to retreat to the common denominator of Napa County. At the same time it could identify its Cask Cabernets as West Rutherford Bench and its Gewurztraminer as "Napa/Oak Knoll" since all the grapes for those wines come from very specific vineyards in those locales. Inglenook may not favor a change that complicates their marketing strategy. But the irony is that its talented winemaker, Tom Ferrell, is justifiably proud to be getting his grapes from areas he believes to be advantageous for those grapes.

AN APPELLATION PROPOSAL FOR THE NAPA VALLEY

We have chosen to focus on the Napa Valley because we believe it offers more information of the kind that winemakers like Tom Ferrell use to select grapes than any other area in California. The Napa Valley has a long and continuous viticultural history -- the kind of history that grows out of trial and error. In some parts of the Valley, vineyards have existed for more than a century. And it is Napa Valley wines which, for the most part, have created the standard against which other California wines are judged.

When one neither grows grapes in Napa County nor makes wine from such grapes, one lacks the first-hand experience to shoot easily from the hip about specific small area appellations. Drinking the finished product is useful, and is the only true and ultimate test, but it doesn't qualify us as vineyardists or scientists. We decided to look elsewhere for that background.

In gathering the information for this initial foray into small area appellations, we turned to those whose experience is longer and more schooled than ours. We combined our knowledge of the wines with the local experts' knowledge about the viticultural elements that shaped those wines. In essence, we pushed them to explain why wines from various areas in Napa County offer the unique character we have been identifying over the years. We then brought their perceptions and ours together into what we are offering here as the first, comprehensive view of small area appellations in Napa County.

We have identified nineteen separate areas that seem to have unique grape-growing characteristics. Along the way, we looked at, and abandoned a schema that included as few as three and as many as 300 separate viticultural identifications. We have no faith in nineteen as the appropriate number of small area appellations. Rather it seems to be the best approximation of reasonable differences we have been able to generate out of the information we have gathered. We offer those nineteen here in the confident expectation they will be challenged. We offer them as the gauntlet to spur a healthy debate of the issue. And to that end, we will circulate this first cut at small area appellations to every interested party in or out of the Napa Valley and ask for a critique based on their views.

One final note. In preparing this article, we talked at great length with some of the Napa Valley's leading winemen. The views of Andre Tchelischeff, Laurie Wood, Brother Timothy, Louis Stralla, Nat Fay, Roy, Roy Jr. and Walt Raymond among many others helped shape our final conclusions, recommendations and suggestions. But in the final analysis, it is we who weighed the evidence and held it up against the proof from the wineries themselves. Thus, if there be folly in this attempt to forge new ground, it is ours. If there is truth, we deserve credit simply for choosing our advisors well.

THE TYPICAL VIEW

In 1944, U.C. Davis Professors Amerine and Winkler introduced a very useful concept. They segregated grape-growing regions by the amount of heat to which vines would be exposed during the growing season. As explained in General Viticulture (U.C. Press, Chapter 4), "Heat summation means the sum of the mean monthly temperature above 50° during the period of vine growth and grape production. The baseline was set at 50° F because there is almost no shoot growth below this temperature. The summation is then expressed as 'degree days'. For example, if the mean for a day is 70° F, the summation is 20 degree-days. If the mean for June is 65° F., the summation is 450 degree-days (15 degrees times 30 days).

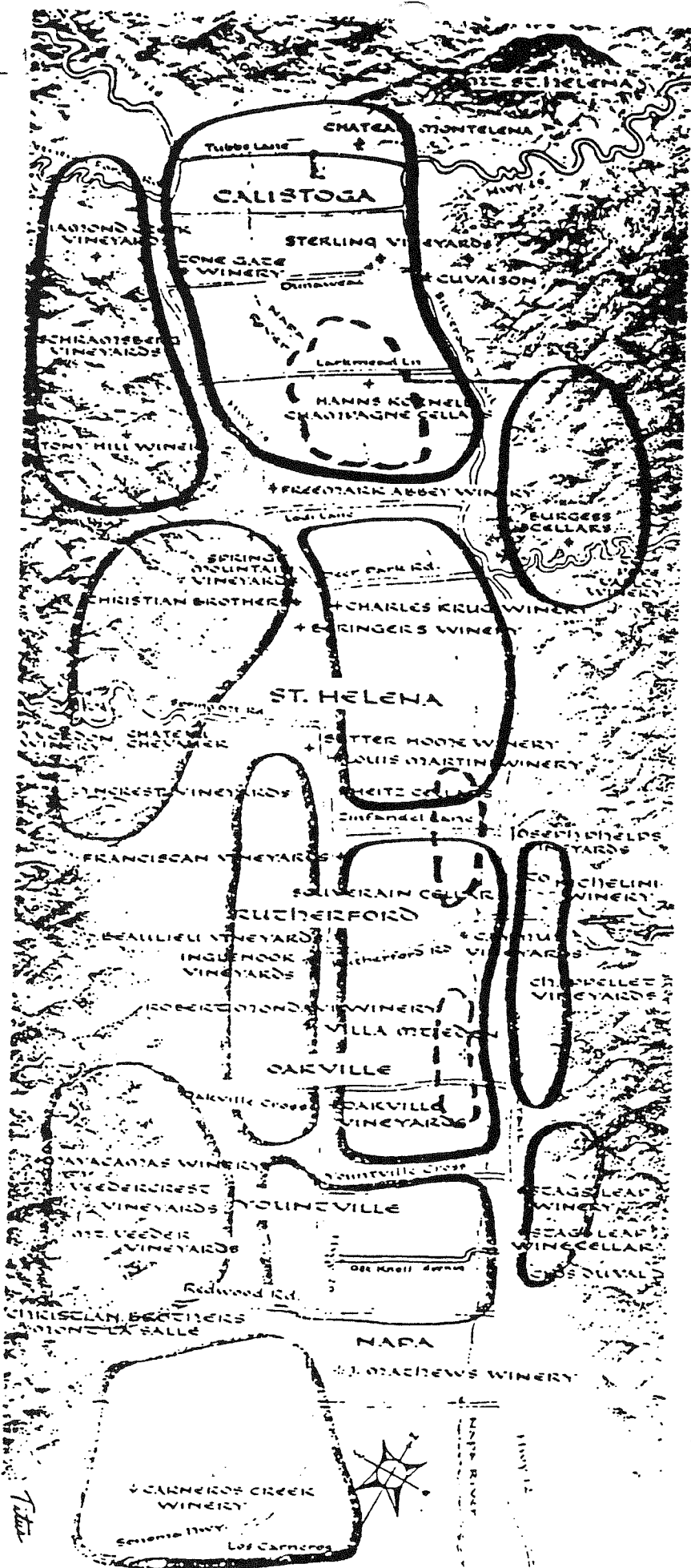
Amerine and Winkler compared heat summation data with viticultural areas noted for success with various grape varieties and divided California into five climatic regions. Region I is the coolest (less than 2500 degree-days) and is comparable to European areas which excel in White Riesling and Gewurztraminer. Region II is warmer (2501-3000 degree-days) and is comparable to Bordeaux. Region III (3001-3500) is comparable to the Rhone and Tuscany. Region IV (3501-4000) compares with the Midi and Region V (4001+) experiences conditions comparable to Mediterranean growing areas.

Subscribers to the gross, heat summation method of viticultural area definition would divide the Napa Valley into three major segments. The first, lying south of Yountville, is spoken of as Region I. It is generally a cold area relative to the others because of its proximity to San Francisco Bay as well as the morning foggy overcast that seems to hang on longer in this area than further up the valley.

The second, Region II, lies north of Yountville and extends up to approximately Lodi Lane. At Lodi Lane the Valley narrows to approximately three quarters of a mile. In addition, a gently rolling hilllock of sorts somewhat separates this Region II from the area that lies to its north.

From this point, the Valley widens out again into a warmer area. The distance from Lodi Lane to Tubbs Lane is approximately six miles. In general, this area, Region III, seems better suited to varieties like Pinot and Petite Sirah than to more delicate grapes.

The people with whom we spoke in preparing this article took these gross degree separations into consideration in describing viticultural districts within the Napa Valley. As our discussions with them proceeded, however, the degree-day distinctions became increasingly blurred by important variables such as elevation, exposure to the sun, soil composition and proximity to water. For the most part,



our informants abandoned the degree-day distinctions when it came to describing specific viticultural areas. So have we.

SOUTH OF YOUNTVILLE (Region I)

If you've ever experienced the cold, insistent wind that comes with the San Francisco fog, you know in your bones why the area of Napa County closest to the Bay is called a cold region. To be sure, it is warm enough to grow grapes -- but only those varieties that are able to ripen with moderate summer heat. Chardonnay, Pinot Noir, Johannisberg Riesling and Gewurztraminer are the major varieties that are successful here. There are important micro climatological and soil differences within this area, of course, which separate it into several distinct viticultural districts.

Carneros/Huichica

This southernmost Napa and Sonoma Counties grape-growing area extends from the Bay marshes to the beginnings of the Mayacamas Mountains and the City of Napa. It is the coldest of a cold area and contains many important vineyards.

The Carneros/Huichica area was recognized early for its potential and was an important vineyard area in the 1880s. Phylloxera devastated the vineyards and the replanting of premium varieties was not begun until Louis Martini acquired 200 acres in 1942. Since that time important vineyards for Beaulieu, Charles Krug, Robert Mondavi, Beringer, Buena Vista, Carneros Creek and Domaine Chandon have been planted.

Consumer recognition and the fame of the area is primarily emerging from wines made from independent grower Rene DiRosa's Winery Lake Vineyard. It supplies Chardonnay to the likes of Veedercrest, Burgess, Spring Mountain, Cuvaison and ZD and Pinot Noir to many of the same wineries as well as to Robert Mondavi. DiRosa's property, like much of Carneros/Huichica has flatlands and hilly terrain. Some wineries insist on his hillside grapes on the theory that they attain more balanced ripeness. This is particularly important since some of DiRosa's Chardonnay has failed to ripen satisfactorily in the last couple of years. Huichica is also the name given the area originally by the Indians who inhabited it prior to the mid-1800s. Carneros District seems to be the appellation in current use.

Napa/Oak Knoll

The Napa Valley begins in the flat, rich soils that lie north of the City of Napa. From Napa to Yountville and from the Silverado Trail to the slopes of the Mayacamas Mountains the grape-growing conditions are still relatively cold. Like Carneros/Huichica, the area is generally hospitable to the colder varieties. As one moves up the valley from Napa, the temperatures begin to show moderate increases during the growing season. Chardonnay produced in the Napa/Oak Knoll area, for instance, seems to resemble Carneros more than some Chardonnays produced just south of Yountville.

Christian Brothers, Beringer, Inglenook, Robert Mondavi, Beaulieu and the new Trefethen Winery have extensive vineyards in this area. Inglenook's very attractive Gewurztraminer was grown in Napa/

Oak Knoll on the Trefethen Ranch.

YOUNTVILLE TO ST. HELENA (Region II)

There are those who argue that the "Napa Valley" begins north of the Yountville Hills. What they mean is the broad Napa River flood plain that opens to view after you round the hill on the St. Helena Highway or drop down from the pass between the hills on the Silverado Trail. Napa Valley natives refer constantly to the "fog break" created by the Yountville Hills. They also suggest that the territory north of Yountville running up to St. Helena generally experiences moderately warm heat accumulations (Region II) that separates it from the areas south of the Yountville hill line and north of Lodi Lane territorial barrier. Stag's Leap, due east of Yountville, is included in this argument since it shares the warmer temperatures and the reputation for fine Cabernet.

Within this area lies some of the most noted vineyards of the Napa Valley. It is an area in which micro climate, soil structure and exposure vary widely -- even within the same vineyard. It is an area that produces both marvelous Cabernets and rich and full Chardonnays for which California and the Napa Valley have earned worldwide recognition. It is also the area of the Napa Valley most appropriate for the identification of fairly small, distinct viticultural districts.

Stag's Leap

The Stag's Leap wineries area lies in the hills and sub-valleys east of the Silverado Trail. The area is warmer than the main valley floor north or south of it because of its exceptional protection from the chilling elements, its sunny exposure and the red, ferrous soil and craggy hillsides which seem to soak up the sun's rays during daylight and radiate heat longer into the evening.

A number of important vineyards are located in Stag's Leap. The distinctiveness of the wines they have yielded adds to the justification for considering Stag's Leap as a separate, distinct viticul-

Here's to you, Mr. Hiaring!

Mr. Philip Hiaring is the crusty Editor/Publisher of Wines and Vines, a trade publication that has appointed itself "The Authoritative Voice of the Grape and Wine Industry". In a recent editorial, Mr. Hiaring wrote the following about CONNOISSEURS' GUIDE (and others):

"There is a breed of writers about wine that persists in painting the industry . . . as a bunch of confidence men. The latest rash of intemperate comment has come out on the subject of appellations of origin. . . . (their) shrill charges . . . are pretty vinegary in my glass. I am sick of them and their authors."

Well, dear readers, it seems that we stand accused of spoiling Mr. Hiaring's tippie. We despair for his gastric stability when he gets a gander of this further intemperance on our part.

tural area. Stag's Leap boasts the Cabernet vineyards of Stag's Leap Wine Cellars (in 73 and 74), Clos du Val, Balfour-Sorenson (Freemark Abbey), Nat Faye (Robert Mondavi) and Richard Steltzner (Phelps, Spring Mountain and others) and Stag's Leap Vineyards (producers of Petite Sirah and Chenin Blanc).

West Rutherford Bench

From Oakville to Rutherford and probably another mile or two north, there is a string of vineyards that are primarily responsible for the Napa Valley legend for great Cabernet. These vineyards lie west of Highway 29 in the warm alluvial soil washed down from the foothills and mountains that establish the Valley's western boundary.

It is fair to say that the wines are as distinctive as their winemakers and as distinctive and different as their individual vineyards. Yet, the Heitz Martha's Vineyard, the Beaulieu Private Reserve, the Inglenook Cask Bottlings and Freemark's Bosche, which all share credit for the Napa Valley legend, come from this one four-mile-long, one-mile-wide territory. From our discussions we gather that a similar potential for notable Cabernet exists along the benchlands from Dwyer Road to Spring Mountain Road (a distance of about seven miles). Much of this area consists of old vineyards planted long ago to standard red and white blending grapes. Indications are that Cabernet will be going in as these older plantings lose their productiveness.

Rutherford/Oakville Valley Floor

There must be a half a dozen or more different, important viticultural areas within the general microclimate that fills the Valley center from Yountville to approximately Zinfandel Lane. Highway 29 and the Silverado Trail are its west and east boundaries. Within this district Late Harvest Rieslings, world class Chardonnays and Cabernets have been grown.

One generally thinks of this portion of the Valley as a broad, flat table. In fact, it is a bit of a trough as it slopes ever so gently down to the Napa River. In the higher, richer soils, Gamay and Chenin Blanc seem to perform quite well. Cabernet grows to spectacular proportions in some areas (Caymus) but not all and not even in adjoining properties. It is our sense that the great wines coming from this area are the exceptions including those that were grown "with their feet in the water."

Rutherford/Oakville River Bottom

A viticultural area within a viticultural area -- or the bottom of the trough, if you will. All along the Napa River, in the wet, clay-like soils, the cooler varieties such as Chardonnay seem to flourish. Apparently the wet soil and the low ground combine to retard the ripening capabilities of grapes like Cabernet which might be expected to do well in the Region II heat of the Mid-Valley Flatlands. That seems to be the reason that Cabernet refuses to ripen in the same riverfront Zinfandel Lane property that has yielded the exceptional Z series of Heitz Chardonnays. Pinot Noir

from the same vineyard has gone to Schramsberg for use in Champagne. A couple of hundred yards up the road, Cabernet seems to have no such ripening problems.

East Rutherford Benchlands

Southwestern exposure makes the area lying east of the Silverado Trail a bit warmer than the mid-valley. In general it is an area warm enough to encourage the planting of Cabernet, Zinfandel and even Petite Sirah in places. It is enough different from the surrounding areas to warrant further consideration as a distinct viticultural area even though it has not yet produced a continuing string of outstanding wines.

St. Helena

From Zinfandel Lane north to Lodi Lane is an area that some vineyardists have described as borderline Region III in heat accumulation. It is generally too hot to produce superb wines from the cold varieties and seems not to have gained an exceptional reputation for anything else. Individual vineyards in the foothills or down by the river potentially merit an exception from this judgment and ought to produce wine worthy of recognition.

NORTH VALLEY (Region III)

Due to a natural rise of hills immediately north of Lodi Lane, we've generally identified all of this north end of the Valley as Calistoga.

Calistoga

The upper part of the Valley is its warmest area. The people we surveyed all agree that the Valley floor north of Lodi Lane is better suited to varieties like Chenin Blanc, Sauvignon Blanc, Zinfandel and Petite Sirah. Chateau Montelena's Zinfandel, or instance, is grown on its property practically in the shadow of Mount St. Helena. Cuvaillon's Napa Valley Zinfandel and Stonegate's fairly successful Petite Sirah are also grown in the area. During the growing season, the heat accumulation usually makes this a Region III area. In the warmest spots, along the eastside foothills, the temperatures are high Region III to low Region IV. This prompted one of our survey group to suggest Barbera as a potentially successful grape for planting in this area.

Calistoga River Bottom

The Calistoga area is not all warm temperatures. There appear to be two major mitigating influences which combine to make certain properties "cooler" than their neighbors. The first is the combination of Napa River proximity and clay-like soils that occurs in the Larkmead Lane area and may be prevalent elsewhere in the Region. The second is late afternoon wind. It blows into the North Valley through the gap that links (See Highway 128) with Knights Valley and Alexander Valley. For the sake of discussion, we have called the "cooler" parts of the Calistoga region "Calistoga River Bottom." They are more conceptual than definable at this time because this area lacks the history nec-

essary to draw specific boundaries.

THE MOUNTAINS

At its widest point, the Napa Valley is not more than four miles broad. The hills that rise so sharply from the Valley floor are both picturesque and productive. As much as 100 years ago, some of the finest vineyards of the Napa Valley were up in the hills rather than on the flatlands. A few managed to survive but most were lost and have had to be restored. Jack Davies has made a great restoration of Schramsberg, Jerome Draper and Fritz Maytag have developed premium vineyards where the once famous La Perla Vineyards were planted and Michael Robbins plans new vineyards where Miravalle once earned fame.

There is strong belief in the ~~quality of mountain grapes~~. For example, Cuvaison's Philip Togni wants to base both his Chardonnay and Cabernet on mountain grapes even though those varieties would seem to want somewhat different climates for success. It is his belief that shallow, sparse soils in this case retard the Chardonnay somewhat and give it more complexity.

In our discussions with him, Togni did not specify which mountain he preferred for his grapes. He simply wanted "mountain grapes" and seemed content to get them from either side of the Valley and from several locations.

Still, there are both climatologic and geologic differences between the areas. Grapes from these individual mountains have the kind of interesting distinctiveness that often separates one commune from another in Burgundy or one village from another along the Rhine. For that reason, we propose the following Napa Mountain viticultural districts.

Mount Veeder

Home of Mayacamas Vineyard, Mt. Veeder Vineyards and Veedercrest Vineyards (1978) this mountain has produced a string of impressive wines. Mayacamas Cabernets have been enormous, flavorful, full-bodied and extraordinarily tannic. Even with the blending in of some Valley grapes, Bob Travers produces far bigger, more chocolaty wines than are produced entirely from the Valley floor. Mike and Arlene Bernstein's Mt. Veeder Cabernets to date have been as big as the Mayacamas but softer.

Spring Mountain

From the floor of the Napa Valley, the mountain range to the west seems to present one continuous geographic barrier. In point of fact, Spring Mountain is its own separate area defined generally as the broad watershed that lies west of St. Helena. It has supported vineyards for over 100 years and is probably more responsible than any other Napa hillside for creating the mystique of "mountain grapes."

A number of varieties are grown on Spring Mountain. It is not appropriate to say that the place is only red wine country -- but the list of important Spring Mountain wines gives that impression. Petite Sirah offered by both Freemark Abbey and Ridge is grown in the York Creek Vineyard of Fritz Maytag located near the top of Spring Mountain Road.

Cabernet from the Dr. Vineyard goes to Inglenoc Gamay from the Spring Mountain area has been made by Ridge Vineyards and Carneros Creek Winery. Cabernet grown in Stuart Smith's new vineyard at the very top of Spring Mountain is being crushed by Cuvaison. In 1975, when Napa Valley wineries were proclaiming the vintage as a "Pinot Noir" year, Cuvaison received Cabernet from Smith at an impressive 25° Balling. The wine is inky, brawny and concentrated.

Diamond Mountain

We'll leave it to the mapmakers to determine where Spring Mountain ends and Diamond Mountain begins. Suffice it to say that the hillside north of St. Helena running up to Calistoga contains three wineries whose widely disparate product seems to disprove the whole notion of "distinct viticultural districts" in mountain areas. Stony Hill makes superb Rieslings, Gewurztraminers and Chardonnays. Schramsberg is in the champagne business and if there ever was a winery product desiring cold weather grapes, champagne is surely it. The Diamond Creek Winery, on the other hand, has made rich, ripe, enormously tannic Cabernets from the same general area. This is simply a demonstration of the varied effects of mountain area soils and exposure. However, even with as few as three wineries sharing the area, we believe it has a potential for a separate identity. We would identify the whole mountain area west of the Valley and north of Spring Mountain as Diamond Mountain.

Howell Mountain

At the southern end of this hilly area, almost directly across the valley from Spring Mountain, is Howell Mountain. The old Sourverain property of Lee Stewart, now operated as Burgess Cellars, is located on Howell Mountain. The continuing success of that winery has encouraged other plantings on Howell Mountain but it seems too early to separate a handful of vineyards from the larger area.

Pritchard Hill

Pritchard Hill lies another half dozen miles farther south of Howell Mountain. It is a separately identifiable area that is rapidly becoming known for its own wines. All Chappellet wines from Johannisberg to Cabernet are produced there. Recently, the Mt. Veeder Winery made a tremendously successful Chardonnay from grapes grown in the Long Vineyard on Pritchard Hill (see New Releases).

LESSER AREAS IN NAPA COUNTY

Pope Valley and Chiles Valley are small, dry micro climates tucked into the hills east of the Napa Valley floor. Increased elevation and shorter growing seasons give them different character than the Valley. The Martini Winery has recently planted in Chiles Valley.

Wooden Valley, about six miles east of Napa has 800-1000 acres in grapes that go to the big wineries. Atlas Peak, east of Pritchard Hill, has been the source of superb Zinfandels. Gordon Valley has yielded a fine Muscat of Alexandria.

September 1, 1999

Mr. John Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue NW
Washington, D.C. 20226-0013

Dear Mr. Magaw,

I am writing regarding the proposed Oak Knoll District AVA petition. I would like you to know that I have lived in the Napa Valley since 1977. I know it and its history very well. Specifically I know the Oak Knoll District area as I went to school at the Oak Knoll School. I remember the Oak Knoll train station and I have driven on Oak Knoll Avenue many times. This district is and has been known to me my entire life as Oak Knoll. When I said I was going to Oak Knoll my friends, my family would know where I was going. This area of our Valley has been known locally as Oak Knoll District and I encourage you to approve it as an AVA.

Sincerely, *Milton J. Darms*

Milton Darms
25 San Lucas Court
St. Helena, Ca. 94574

Angela Peatman
681 Montecito Boulevard
Napa, California 94559
August 3, 1999

Fax to: Janet Trefethen
Trefethen Vineyards
707-255-0793

Dear Janet,

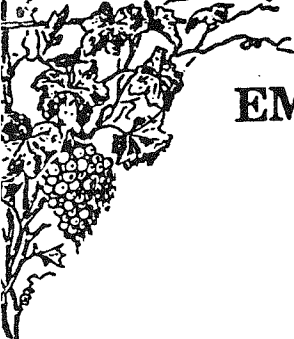
It was a pleasure to chat with you about Napa Valley history, a favorite topic of mine, since my ancestors settled in the valley in the 1800's, and I am a second generation native here and have lived here all my life.

I was interested when I caught your attention by referring to your area in the southern part of Napa Valley as "Oak Knoll". We long-time/old time residents have always known the region as "Oak Knoll". Oak Knoll is the only name that describes this part of the county and always has been locally recognized by that designation.

Best wishes,



Angela Peatman



EMMOLO VINEYARD MANAGEMENT, INC.

1083 Galleron Rd. • St. Helena, CA • 94574

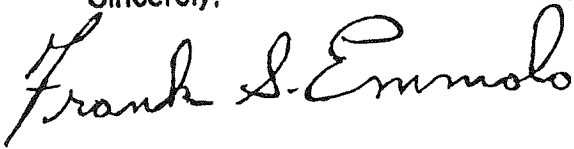
June 10, 1999

Mr. John Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue NW
Washington, DC 20228-0013

Dear Mr. Magaw:

I am writing regarding the proposed Oak Knoll District AVA petition. I have run a nursery in the Napa Valley which supplies grapevines to growers since 1950. I am very familiar with the climate and soils and how they differ within the Napa Valley. The southern end of the valley, below Yountville and above Napa town, has been known as Oak Knoll since I moved here. It has widespread local recognition as Oak Knoll and a distinctive area. I have been selling grapevines and vine cuttings to growers in this area for years and refer to it as Oak Knoll.

Sincerely,



Frank Emmolo

March 22, 1999

TO WHOM IT MAY CONCERN:

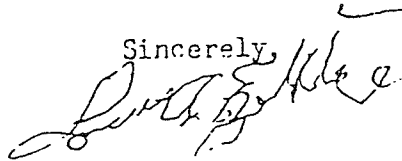
My name is Louis Ezettie. I am 96 years of age, born in Napa and lived here all my life. For more than the past 40 years I have been writing a column on the history of Napa County for the Napa Register. Over the years many of my columns have featured or mentioned the Oak Knoll Ranch.

For 47 years I was in the real estate business and was familiar with just about every farm of any importance in Napa, including the 800 plus acre Oak Knoll Ranch, formerly owned by the Harry Melone family and currently owned by the Page Lamoreaux family.

As a boy I often fished for trout in what was known as the Melone dam which was fed by Dry Creek and had its source in the hills northwest of the Melone property and flowed into and through the Oak Knoll Ranch. Oak Knoll Ranch was at that time and still is a working cattle and agriculture ranch. The water flowing from that stream supplied water for cattle, farming and domestic purposes, as it does today.

Should you wish any further information please don't hesitate to call me at 226-5279.

Sincerely,



Louis A. Ezettie

LAE:kb

OAK KNOLL RANCH IS SITUATED IN THE NAPA FOOTHILLS ABOUT 50 MILES NORTH OF SAN FRANCISCO. THIS 800 ACRE PROPERTY IS CONSIDERED BY MANY TO BE ONE OF THE MOST BEAUTIFUL RANCHES IN THE WEST. DEVELOPED IN 1851 BY CAPTAIN J W OSBORNE A NEW ENGLANDER WHO WAS VERY INTERESTED IN THE CULTIVATION OF FOREIGN GRAPES. IN 1856 THE CALIFORNIA STATE AGRICULTURAL SOCIETY NAMED "OAK KNOLL THE MOST ATTRACTIVE AND BEST CULTIVATED AGRICULTURAL PROPERTY IN THE STATE." OSBORNE WAS ONE OF THE TWO MEN WHO HELPED DEVELOP ZINFINDEL IN CALIFORNIA, AND EXHIBITED IT AT THE 1857 MECHANICS INSTITUTE FAIR IN SAN FRANCISCO.

AFTER THE DEATH OF ITS FIRST OWNER, OAK KNOLL BECAME THE PROPERTY OF ROBERT B WOODWARD, OWNER OF WOODWARD'S GARDENS, A POPULAR RECREATION CENTER ON VALENCIA STREET IN SAN FRANCISCO. WOODWARD'S DAUGHTER, SARAH, MARRIED DRURY MELONE, WHO WAS SECRETARY OF STATE, AND THEY AND THEIR CHILDREN AND GRANDCHILDREN RAN OAK KNOLL UNTIL THE MID 1930S.

DURING THE MELONE ERA POLO WAS OFTEN PLAYED IN THE FRONT FIELD, WHICH ATTRACTED LOCAL AND BAY AREA SOCIETY.

Marjorie N. Lamoreaux

Exhibit 11



California's Great Chardonnays

*The Wine Spectator's
Ultimate Guide for Consumers,
Collectors and Investors*

By James Laube

Author of California's Great Cabernets

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TREFETHEN VINEYARDS

Yountville, Napa Valley

CLASSIFICATION: *SECOND GROWTH*

COLLECTIBILITY RATING: AA

BEST VINTAGES: 1988, 1978, 1987, 1985

With 196 acres of mature Chardonnay vines in the heart of the Oak Knoll area, Trefethen Vineyards has come to symbolize the style of fruity, elegant, ageworthy Chardonnays grown in this cool part of Napa Valley. Trefethen Vineyards was founded and planted in 1968 by the Trefethen family, five years before their first Chardonnay vintage in 1973. The winery is owned by the Trefethen family and managed by Janet and John Trefethen. An integral part of their winemaking team is David Whitehouse, winemaker since the 1975 vintage, and vineyard manager Tony Baldini. The Trefethens only use a portion of their Chardonnay grapes for their own wines. Early on they were major Chardonnay growers for Domaine Chandon, the French-owned sparkling wine producer, and they still sell to Cakebread and Joseph Phelps Vineyards.

The Oak Knoll area is not an official appellation, but it is likely to become one at some future date. This area is about halfway between the city of Napa and Yountville and cuts a wide band across the valley, roughly from the Silverado Trail on the east to the western foothills west of Highway 29. Trefethen is right in the middle of this area, which is one of the cooler spots in the valley and ideally suited for Chardonnay. On many days the low fog hangs along the Napa River as the sun shines on the surrounding vineyards. In the evenings it's also breezy. It's not quite as cool as Carneros, but it is close. In this climate Chardonnay grapes ripen slowly and evenly, with good natural acidities and plenty of ripe flavors. The Trefethen style emphasizes ripe, rich, clean apple, pear and citrus flavors. Only rarely, in very hot vintages, do the grapes get overripe. Trefethen's wines are not put through malolactic fermentation, nor are they barrel fermented, so they remain pure expressions of Chardonnay fruit.

The oldest vintage, the 1973, is still in very fine condition, youthful for its age, with honey and melon flavors. The 1974 is fully mature and beginning to lose its fruit, but there is still much to admire in this wine. The 1975 tasted gamy and earthy the last time around, less showy than in earlier years. The 1976, from a drought year, is very elegant but showing its age. The 1977 was a classy wine for its first decade, but it is now drying out and should be consumed. The 1978 remains one of my favorites, from a huge, very ripe crop. It is a deep, rich, powerful wine with layers

AT A GLANCE

TREFETHEN VINEYARDS

1160 Oak Knoll Ave.

Napa, CA 94558

(707) 255-7700

Owner: Trefethen Vineyards Inc.

Winemaker: David Whitehouse
(15 years)

Founded: 1968

First Chardonnay vintage: 1973

Chardonnay production: 28,000 cases

Chardonnay acres owned: 196

Average age of vines: 15 years

Average wine makeup: Yountville
Napa Valley (100%)

Time in oak: 6 months (65%)

Type of oak: French (Limousin)

Oak age: 1 to 7 years old

Winemaking notes:

Barrel fermentation: none

Malolactic fermentation: none

Lees aging: none

Exhibit 12

A Companion to
CALIFORNIA
WINE

AN ENCYCLOPEDIA OF WINE AND
WINEMAKING FROM THE MISSION
PERIOD TO THE PRESENT



CHARLES L. SULLIVAN

with a foreword by HUGH JOHNSON

use oak chips as a very inexpensive flavoring alternative to the new oak barrel.

L. Walker, "Super Coopers," *Wines & Vines*, September 1995, 25-38.

OAKFORD VINEYARDS. The Ball family bought an 8-acre vineyard in the hills east of Oakville in Napa Valley in 1986 and brought out the first wine in 1987. The family makes about 1,000 cases of powerful Cabernet Sauvignon each year.

OAK KNOLL, a winegrowing area south of Yountville that was named for the pioneer Napa wine estate. It was not previously precisely defined, but in 1997 winegrowers led by TREFETHEN and MONTICELLO applied for AVA status for the area south of Yountville to Tran-

cus Road. The district also includes Berryessa Valley to the west; see also ESHCOL; JOSEPH W. OSBORNE; TREFETHEN VINEYARDS.

OAK RIDGE VINEYARDS. See EAST-HEMLOCK WINERY

OAKVILLE. A small village between Rutherford and Yountville that has given its name to one of the Napa Valley's best winegrowing areas. It received official AVA appellation status in 1993. Viticulture was not a serious matter in this part of the valley until the 1870s when W. CRABB* built up his great To Kalon estate. Vineyards amounted to about 1,100 acres by the end of the 1880s. In those years Zinfandel and German whites were the chief varieties grown. Up to Prohibition, the prices of grapes

and wine from Oakville were the highest in the Napa Valley, except in the years when St. Helena's production was better.

After Prohibition Oakville's great reputation was dead. The rebirth began when Martin Stelling bought land and began replanting To Kalon in the late 1940s. The grapes from Benucci's Vineyard no. 2 and MARTHA'S VINEYARD were notable. When Robert MONDAVI established his winery there in 1966, the rush to excellence became a flood, mostly of Cabernet Sauvignon and Sauvignon blanc.

Today there are about 4,000 acres of vines and twenty wineries in the viticultural district, which stretches from foothills to foothills on both sides of the valley and from the Yountville hills to the southern boundary of the Rutherford district.

Oakville is also the site of a viticultural EXPERIMENTAL STATION run by the University of California at Davis.

OAKVILLE RANCH VINEYARDS (BW 3185). The 60 acres of vines, of which 43 acres are in red Bordeaux varieties, stand about 1,000 feet above the floor of Napa Valley in the eastern foothills. Oakville's first vintage was in 1966. In a short time the winery had developed an excellent reputation for Cabernet Sauvignon. The 6,000-case annual production of premium wines is augmented by a strong custom crush business.

OAKVILLE VINEYARDS (BW 3989). An entrepreneurial undertaking on a grand scale that was one of the major California winery ventures of the 1970s. W. E. Van Loben Sels formed a huge partnership with 400 members and in 1971 bought the BARTOLUCCI family's Madonna Winery in Oakville. He also purchased the Gustav Niebaum mansion and its grounds in the state capital. The ne-

to INGLENOOK; Robert the wine inventory and Ford Coppola bought the and vineyard.

OAKVILLE WINE CELL GROUP

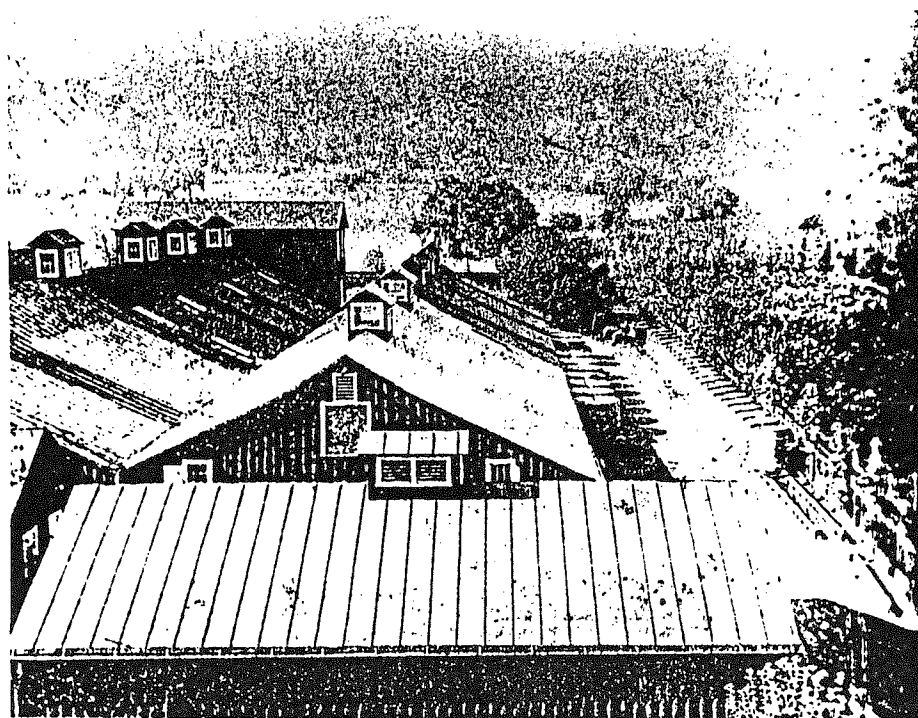
OBESTER WINERY (BY 1000) dra Obester's grandfather came to live with her and The couple caught the vine the historic old timer. The side Half Moon Bay and their Ox Mountain Winery was soon changed. In 1919 center of the operation to Mendocino County. The acres of vines and produce wines. After the Gemello 1982, the Obesters also make wines, mostly hardy red wine, about 10,000 cases of wine, but not the brand. HORN WINERY in Napa.

OENOLOGY. See ENOLOGY

OIDIUM. See MILDEW

OJAI VINEYARD (BW 3989) Ventura County founded in 1961. His 5.5-acre vineyard is planted to Rhône varieties and Ojai also buys Chardonnay. Annual production is 100,000 cases.

OLD CREEK RANCH VINEYARD (BY 1000) The Maitland family bought the vineyard in Mendocino County in 1976 and planted 100 acres of vines. In 1981 the family owned the vineyard and the



Orleans Street in the nearby town of Esparto.

Today Lapsley is the winemaker and annually produces about 4,000 cases of wine made from grapes grown organically in Amador County. He is also an academic administrator for the University Extension at the University of California at Davis and is an expert on modern California wine history.

E. Peninou, *A History of the Orleans Hill Vineyard & Winery of Arpad Haraszthy* (Winters, Calif.: Winters Express, 1983)

ORTMAN, CHARLES. A modern-day master of California Chardonnay who began his wine career in 1968 dragging hoses for Joseph HEITZ. Later he was winemaker at SPRING MOUNTAIN and ST. CLEMENT before starting an enology consulting firm. In 1979 he made an Edna Valley Chardonnay under his eponymous label, which soon changed to Meridian Wine Cellars. When he became the winemaker and head of production for Beringer Wine Estate's operation in Paso Robles in 1988, he sold the company his Meridian brand, which is now used for Beringer's Central Coast production at ESTRELLA RIVER WINERY.

OSBORNE, JOSEPH W. (?-1863). A New England native, Osborne was one of the most influential pioneers of fine viticulture during California's early years of statehood. He acquired 1,100 acres of land in Napa Valley in 1851, four miles north of Napa City, and developed a great agricultural estate he called OAK KNOLL. In 1856 it was named the best farm in California by the State Agricultural Society. By then he had about 6,000 vines, half of which were vinifera varieties brought to California from New England. It was Osborne's sale of cuttings from those vines that brought the Zinfandel to the Sonoma Valley. He was murdered by a former employee in 1863. A few years later a part of the Osborne estate was developed into what became ESHCOL. Oak

Knoll Ranch continued to produce grapes and wine on its own for many years.

OVERCROPPING. If too many buds are left when the dormant vines are pruned, the resulting crop will usually be too large to ripen properly. Careful vineyardists try to find a proper balance between crop size and desired quality. However, it does not follow that the grape quality and flavor concentration will increase with every increment in crop reduction.

Overcropping was ever a problem in the early days of wine in California. Over the years, wineries developed incentives to reward vineyardists who did not overcrop their vines. One of these was to pay according to sugar content. But when wine prices were on the rise and grape prices were soaring, as in the early 1880s, overcropping was the rule.

Today it has become standard practice for winery owners and their grape suppliers to work together on crop management. Even so, when the economic situation is just right for specific varieties or market conditions, one can often find in the spring an increase in retained buds. In some years, such as 1982, early fall deluges may ruin the tardily ripening crops on such overcropped vines, and the grapes are never harvested.

OXIDATION. The oxidation of wine to oxygen often leads to a loss of intensity, particularly of whiteness and delicacy are often lost in the process of white wine exposure to the darkening process.

Heat speeds up the oxidation process. In the earliest years white wine in California was plagued by oxidation and warm nights typical of the season but far different from the many and much of France. The prohibition of primitive cooling methods developed at some wineries, but after World War II that advanced and affordable even.

The concern over oxidation of wines has moved many wineries to construct crushing facilities as close to the vineyard as possible. Crushing equipment and transportation facilities to the winery have become common.

Some wines, such as port, benefit from oxidation; a term maderization is often used for more pejorative oxidation. It is long but not particularly common in the production of such types

A small and historic winery dating from 1871. Lyman purchased the property. *Molino* means the mill. W. W. Lyman established the winery there and it was marketed for his white wines. The production was marketed by WINE CO., of Sonoma for many years.

Wine was brought back to life in 1981. They concentrate on Pinot noir from the Burgundian style. Production is about 10,000 cases per year.

GEORGE WEST AND

George West and his family established a brand with wines from a vineyard in Ruthven. The old-vine Zinfandels and blends add to the production.

CHATEAU JULIEN

A variety of wine was developed at the University of California in 1946. A cross of Pinot and Cabernet of unknown origin. It is a good table wine. There were 2,791 acres of vineyard in the Central Valley. It was used in the Central Valley Dry wine from Sonoma County, but all the vines were pulled in the 1990s. In 1997, the vineyard was replanted with some flavor to the production in 1996. It was the total in 1990.

ENOLOGY (formerly oenology, from the Greek *oinos* for wine), the science of wine and its production, including storage and aging. In California the subject is taught as a formal discipline at University of California at Davis and at Fresno State University, but a good part of the growth in the level of enological knowledge in California has come in recent years from highly motivated practitioners in the field.

ENZ VINEYARDS (BW 4641). In 1973 Robert Enz and his family established a small winery in Lime Kiln Valley, a branch of Cienega Valley in San Benito County. The 30-acre vineyard was first planted in the 1880s. The vineyard stands by an old limestone quarry, whose presence suggests the character of the soils here that have attracted winegrowers to this area since the earliest American settlements. Enz makes Zinfandel, Sauvignon blanc, and Chardonnay, but prides himself on his old stands of Pinot St. George and Orange Muscat. Production runs about 10,000 cases per year. In 1982 Lime Kiln Valley received AVA status.

ERNIE'S. See ROUND HILL CELLARS

ESCONDIDO. A winegrowing district a few miles north of San Diego. There were vineyards and small wineries here in the 1880s, some surviving through Prohibition. During the dry years, there was some vineyard planting. After Repeal, in the 1930s, there were nineteen bonded wineries but these had declined to two by the 1960s. The San Pasqual Viticultural Area is close by. The quality of table wines produced in this area has never lived up to the expectations of its promoters.

ESHCOL. James Goodman (1823-1917) and his brother George (1830-88), who were bankers in Napa, acquired in 1875 a piece of land that was earlier part of Joseph OSBORNE'S OAK KNOLL.* They began planting 200 acres of vines on the 280-acre property and com-

missioned the winery designer Hamden W. MCINTYRE to plan their huge wooden, gravity-flow facility. It was finished in 1886 and they called it Eshcol from the Biblical tale of a cluster of grapes so huge it took two to carry it. Restored, it is shown on page 369.

In 1893, James C. Fawver (1863-1940) leased the estate and then bought it in 1904. He operated it (BW 403) until 1940, producing bulk wine for several wineries. On his death, Beringer leased the facility and the vineyards. In 1968 the TREFETHEN* family acquired the estate. Their name is their brand, but they use the Eshcol name on their secondary label.

ESTANCIA. See FRANCISCAN VINEYARDS

ESTATE BOTTLING. Originally a description of wine that had been made from grapes grown on land immediately surrounding the winery and bottled at the winery where it was made. The practice was rare in California before Prohibition, INGLENOOK in the 1890s being the chief exception. The concept, if not the term itself, became popular in the 1940s when the industry, faced with a wartime shortage of tank cars, promoted the practice, touting the supposed superiority of wine that had been "bottled at the winery." Nevertheless a few premium wineries had already developed and advertised estate bottling before the war. By the 1960s it was fairly common among premium wineries in northern California. But the term was abused in later years and became meaningless.

Since the 1980s the BATF has codified the term:

1. The grapes must be grown in a BATF-recognized viticultural area and the winery must be in that area.
2. The winery must own or "control" the vineyards that produced the grapes.
3. The winery must have produced the wine from crushing to bottling as a continuous process.

Even these regulations are more precise if the vineyard is a natural area and vineyards are several miles apart. Morris used the expression "Bottled By" on the original label conveyed by the *château* on a bottle. In recent years it has been used by other producers so that the grapes from the producer's home itself may or may not be used.

ESTEE, MORRIS. A prominent Republican was his party's candidate in 1882. He was a winegrower who lived in Napa City or Ridge Cellars.



Morris Estee was the first publisher of *VITICULTURE* (resistance of VITI Cabernet Sauvignon at the Columbian Exposition Review)

TRAMINER

In early California vines were trained low to the ground in the Spanish style. By the 1870s most vines were trained up a redwood grape stake, between 2 and 3 feet above the ground. They were then PRUNED to short spurs. After about eight years such head-pruned vines had a thick, upright trunk with a ring of short arms around the head. In a few more years the top of the vine had a goblet appearance and the trunk was thick enough to support itself and its crop without a stake. This approach was common in California until the 1970s. One still sees picturesque old vineyards here and there with vines trained in this manner.

In the 1870s other training systems came into limited use in California, particularly as some vineyardists began using trellises for their vines. It was found that some varieties gave better yields if they are cane pruned rather than spur pruned. In such circumstances head training was still employed except that the head was developed in a fan shape in the plane of the trellis wire. The cane was then tied to the wire and was replaced the following year. Cordon training was also tried before Prohibition, but did not become popular for wine-grape varieties. Now it is a very common practice. The cordon is simply an extension of the trunk, usually in both directions on the trellis. Such bilateral cordons are created by retaining two healthy canes and then pruning them to spurs in later years. When the cordons become old and heavy, they can be replaced.

In recent years much work has been done to improve the quality of the grapes by training vines to specially shaped TRELLISES, so as to open the vine to more sunlight and fresh air. The training of the vine is also affected if the vineyard is to be harvested mechanically. The recent trend to closer spacing has made vineyardists modify their training systems.

TRAMINER. See GEWÜRZTRAMINER

TRANSFER PROCESS. See SPARKLING WINE

TREBBIANO. See UGNI BLANC

TREFETHEN VINEYARDS (BW 4635). Before the Trefethens acquired their winery and its vineyard in 1968, the estate had been the site of the historic ESHCOL WINERY* and before that part of Joseph OSBORNE's Oak Knoll ranch. Over the years the Trefethens have developed 600 acres of vineyard and have restored and expanded the landmark Eshcol Winery.

Located in the OAK KNOLL area of the Napa Valley, in the cooler, southern region south of Yountville, Trefethen's emphasis has been on Chardonnay, but there is also Cabernet Sauvignon, Merlot, and White Riesling. They sell grapes to other wineries but produce about 100,000 cases of their own, some of those sold under the Eshcol label.

TRELLIS. The earliest commercial grape trellises in California were simple one- or two-wire affairs, usually the latter, for cane-pruned grapes. The lower wire held the cane and the upper wire supported the growing shoots. Two-wire trellises were also used for cordon-trained vines.

Since the 1960s many more complicated trellis systems have been developed to meet the special needs of California vineyardists. Proper positioning of the fruit for mechanical harvesting is one of the most important of these needs. Systems developed for viticulture in New York State have also been adopted and often modified for the California environment. These systems usually have several wires and tend to open up the vines to sunlight and fresh air. The Geneva Double Curtain, for example, has been successful in diminishing herbaceous flavors in Sauvignon blanc, Cabernet Sauvignon, and Merlot.

TRENTADUE WINERY (BW 4538). In 1959 Leo and Evelyn Trentadue traded an agricul-



One of the architectural gems of the Napa Vineyards. The huge wooden facility, built painstakingly restored. It was designed by many other great California wineries. (Tr

tural life in the Santa Clara Valley for or Geyserville in Sonoma County, where acquired two adjoining ranches that had acres of vines. For 10 years they sold grapes to ITALIAN SWISS COLONY and others, and in 1969 bonded their own winery. It was in that year that they sold their property to MONTE BELLO TO RIDGE VINEYARDS, which included the old Perrone winery, which was now Ridge's production facility. Since 1969 Trentadues have sold grapes to Ridge for Geyserville Zinfandel.

Today the Trentadues control about 200 acres of vines. Over the years they have produced a wide range of varietal and geyserville wines, once even an EARLY BURGUNDY style. Production has held at about 200,000 cases for several years, but the product has narrowed, now emphasizing Zinfandel.

Exhibit 13

Wine Spectator's

CALIFORNIA WINE

by James Laube



A COMPREHENSIVE GUIDE TO THE WINEMAKERS,
WINES, VINTAGES AND VINEYARDS OF AMERICA'S
PREMIER WINEGROWING STATE.

Syrah grown near the peak. The appellation rises up to 2,500 feet and gets drenched with rainfall, with nearly double the city of Napa's 24 inches annually.

REFERENCE WINES

Cabernet Sauvignon: Chateau Potelle, The Hess Collection, Mayacamas

Chardonnay: Chateau Potelle, The Hess Collection, Mayacamas

Zinfandel: Chateau Potelle, Franus Brandlin Vineyard, Sky

NAPA VALLEY

AVA 1983, 300,000 acres, 33,200 acres in vines

Napa Valley is far and away California's most famous winegrowing district. It owes much of its fame to pioneers who settled in the Rutherford area and established such important winery estates as Beaulieu Vineyard and Inglenook. Those two wineries created many fine wines, but it was always Cabernet Sauvignon that led in quality—much as it still does today. By the late 1940s and early 1950s, BV and Inglenook were joined by Charles Krug and Louis M. Martini to form the Big Four Cabernet producers, which slowly carried Napa's high-quality Cabernet message to the broader domestic market. The list of leading Cabernet and Meritage producers is still long and impressive. By the 1960s Heitz Cellar, Robert Mondavi, Freemark Abbey, Mayacamas and Sterling Vineyards were crafting excellent Cabernets. In the 1970s, Caymus, Diamond Creek, Clos Du Val, Stag's Leap Wine Cellars, Joseph Phelps and Chateau Montelena joined the group.

From the 1960s through the 1980s, the valley gradually shifted to more site-specific wines with the realization that the places where Cabernet flourished, in rich soil with warm temperatures, were not ideal for other varieties. This led to the steady march of Chardonnay and Pinot Noir to Carneros, to the uprooting of less popular Petite Sirah and Gamay, among others, and to the planting of more Merlot and Sauvignon Blanc. By the 1980s, the valley began to be divided into smaller appellations. Areas such as Carneros, the Stags Leap District, Oakville, Rutherford, Mount Veeder, Howell Mountain and Spring Mountain are now all AVAs (they are covered elsewhere in this chapter in more specific detail), and there are plans to add St. Helena, Calistoga, Diamond Mountain, Yountville, Coombsville (east of Napa) and Oak Knoll, an area between Napa and Yountville well regarded for Chardonnay, to the list. The trend toward

smaller appellations will help define which grapes excel in different areas. It will also help clean up the overly large Napa Valley appellation, which should be limited to the Napa River watershed, but because of historical uses includes remote areas such as Pope Valley, Chiles Valley and Wooden Valley—virtually the entire county.

By 1995 nearly half of Napa Valley was planted to Cabernet and Chardonnay, with smaller amounts of Zinfandel, Merlot and Pinot Noir, the latter mostly in Carneros. Clearly Cabernet is king of Napa's reds, but other varieties also grow well in this appellation. Economics plays a role here too, as Cabernet or Cabernet blends that sell for \$30, \$40, \$50 or more a bottle provide a greater incentive than Zinfandel or Syrah at a fraction of the price. Merlot is off to a good start in many areas, but is more site-specific than any red grape other than Pinot Noir. Stags' Leap Winery Petite Sirah remains one of the state's finest. Sangiovese plantings, still at just a few hundred acres, are beginning to show promise.

REFERENCE WINES

Cabernet Sauvignon: Beringer Private Reserve, Cafaro, Caymus, Duckhorn, Forman, Robert Mondavi, Sequoia Grove, Sterling Reserve, St. Clement and St. Clement Oropas

Chardonnay: Beringer Vineyards Private Reserve, Chateau Montelena, Far Niente, Flora Springs Barrel Fermented, Franciscan, Forman, Grgich Hills, Long, Merryvale, Patz & Hall, Silverado, Stag's Leap Wine Cellars

Merlot: Duckhorn, Markham, Robert Mondavi, Newton, Shafer, St. Clement, Sterling Vineyards, Swanson

Pinot Noir: Robert Mondavi and Robert Mondavi Reserve, Monticello

Syrah: Jade Mountain, Phelps Vin du Mistral, Swanson

Zinfandel: Biale Aldo's Vineyard, Caymus, Dickerson Vineyard, Green & Red Rancho, Hogue, Ravenswood Dickerson Vineyard, Storybook Mountain, The Terrace, Turley Wine Cellars Aida, Hayne and Moore Vineyards

Others: Beringer (Nightingale dessert wine), Far Niente (Dolce), Stags' Leap Winery (Petite Sirah)

NORTH YUBA

AVA 1985, 17,500 acres, 365 acres in vines

Renaissance Winery is the lone winery here and there's a full assortment of the major varieties planted in

with its excellent Cain Five, merits attention: Keenan and Smith-Madrone have done well on occasion, but are uneven in quality.

REFERENCE WINES

Cabernet Sauvignon: Barnett, Cain Five, Pride Mountain

STAGS LEAP DISTRICT

AVA 1989, 2,700 acres, 1,300 acres in vines

Best known for its supple Cabernets, its many excellent wineries, and the rivalry of the two Stags Leap wineries, the Stags Leap District is proof of how the appellation system works for consumers in defining styles and as a marketing tool. Because it won AVA approval ahead of Oakville and Rutherford, it had a head start in marketing. The Cabernets in particular impress, led by Stag's Leap Wine Cellars with its Cask 23, Fay and SLV bottlings; Silverado Vineyards with its estate and Limited Reserve; Shafer Hillside Select, Clos Du Val Reserve, Pine Ridge and its Stags Leap Vineyard, Steltzner, S. Anderson with its Richard Chambers Vineyard and Chimney Rock with its Elevage and Reserve bottling. Each of these wineries produces very fine wines across the board, from Merlot to Chardonnay, although in the end the reds are best. Many of the whites, while appearing to come from this area, are in fact made from grapes grown elsewhere, so reading the label carefully is important.

Nathan Fay planted the area's first Cabernet vines in the Stags Leap area in the 1960s, realizing that at the time there were only a few hundred acres of Cabernet in Napa and many wineries wanted it. Vintners Warren Winiarski of Stag's Leap Wine Cellars and Bernard Portet of Clos Du Val both decided Stags Leap was slightly cooler than upvalley and therefore conducive to planting Cabernet. It is also an absolutely beautiful area, with its huge rock outcropping. In 1972 both wineries produced their first Cabernets and in 1976 Winiarski's 1973 vintage won the Paris Tasting. Portet's 1972, while from a lesser year, also made an impression in that tasting. The district may be cooler than Rutherford, St. Helena or Calistoga, but it is warm enough to ripen Cabernet, and these wines are typically marked by smooth, polished textures and soft tannins. The range of flavors includes black cherry, olive, herb, tobacco and currant, but the winemaker's hand greatly influences the

style—witness the difference between Cask 23 and Silverado Limited Reserve. Despite being showy and appealing early on, the Cabernets can age exceptionally well—Stag's Leap Wine Cellars Cask 23 1974 was amazingly complex and vibrant on its 20th anniversary.

REFERENCE WINES

Cabernet Sauvignon: S. Anderson Richard Chambers Vineyard, Clos Du Val Reserve, Shafer and Shafer Hillside Select, Silverado Vineyards and Silverado Vineyards Limited Reserve, Stag's Leap Wine Cellars Cask 23, Fay and SLV Vineyards, Vichon SLD
Merlot: Clos Du Val, Shafer, Silverado, Robert Sinskey
Zinfandel: Clos Du Val

TEMECULA

AVA 1984, 100,000 acres, 1,700 acres in vines

This appellation, near the border of Riverside and San Diego counties, is built around the fortunes of Callaway Vineyard & Winery. Early experiments with standards such as Cabernet, Petite Sirah and Chardonnay drew mixed results and today many early assumptions are under reconsideration. Whites, led by Sauvignon Blanc, Chardonnay and some Viognier, have an edge over the reds, but that may change as winemakers study Sangiovese and Syrah. While inland and warm here, the Rainbow Gap allows the afternoon breezes through enough to cool the area off by late afternoon and evening.

YORK MOUNTAIN

AVA 1983, 5,200 acres, 30 acres in vines

A single-winery appellation that lies west of Paso Robles in a cool area. York Mountain, the single winery, fails to inspire across the board.

YOUNTVILLE

Yountville is not yet an AVA, but it may be some day and could easily include Dominus Estate, Charles Krug Winery's Slinsen Vineyard and Trefethen's estate. This area could also be included in an Oak Knoll appellation, which might roughly cover the Napa Valley floor from Napa's city limits to Yountville. Another area that could be included is Soda Canyon, although this might also become a separate AVA. The district is well suited for Chardonnay, led by Trefethen.

M A K I N G
S E N S E
O F

CALIFORNIA

Wine

B Y
M A T T
K R A M E R

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elegance. Recent vintages will take their place with the best Napa Valley Cabernets.

Other Sterling wines are invariably well made, but less exciting. Three Palms Vineyard is the source of some very fine Merlot (see also Duckhorn). The ballyhooed Winery Lake Pinot Noir and Chardonnay (which vineyard Sterling's owner, Seagram, purchased in 1986) creates noteworthy Carneros-grown wines. But the limitations of Carneros soil is revealed by comparing Sterling's Winery Lake Chardonnay to its Diamond Mountain Chardonnay. Those who doubt the existence of *goût de terroir* need just two sips to see the added dimension of the Diamond Mountain wine. An Estate Chardonnay also is issued, but it lacks distinction. The Winery Lake Pinot Noir so far is not as successful as that vineyard's Chardonnay.

STONEGATE WINERY—Although founded in 1973, Stonegate still seems to be evolving. Its Spaulding Vineyard is located in the hills above Calistoga. Chardonnay and Merlot are the specialties, followed by Cabernet. So far, the wines lack the character of nearby Diamond Mountain, but the push to quality is persistent. Merlot is the specialty. To watch.

TREFETHEN VINEYARDS WINERY—Trefethen was catapulted to fame with its 1976 Chardonnay, which placed first in the widely reported Gault-Millau "*Grand Marathon des Vins du Monde*" tasting in 1979. Since then, Trefethen has come to be (rightly) associated with Chardonnay, which indeed does well in Trefethen's Oak Knoll vineyard, which lies midway between the city of Napa and the town of Yountville. The Trefethen holdings are impressive: 550 acres. A good part of their production is sold to Domaine Chandon, which has been associated with Trefethen from the sparkling winery's inception in the early seventies.

Trefethen is less well known for its Cabernets, in part because they have not been as consistently successful as the Chardonnays. Here, the relative coolness of the Oak Knoll area becomes genuinely cool for Cabernet—but not inevitably

Solid From the Ground Up

By MATT KRAMER
SPECIAL TO THE TIMES

Nothing is more reassuring to a wine buyer than a winery that owns its vineyards. This offers the best guarantee of consistent, reliable wine.

Of course a winery can get consistency through a long-term contract with a grower, but that's not the same as growing its own grapes.

The difference comes down to discipline and courage. Grape growers who sell to others tend to prune their vines with an eye to higher yields, rather than lower. They're also more likely to pick their grapes early in the season, especially if bad weather threatens.

In short, they are inclined to hedge their bets rather than make the sacrifices and take the chances that going for the highest quality may require. It's simply in their best financial interest.

A winery can specify more severe pruning in its grower contract, and many wineries are intimately involved with picking times and such. But in the end, a grape grower's future lies in his vineyard, not in somebody else's wine.

It's no coincidence, then, that some of the consistently best wines come from winegrowers who do it all: grow their own grapes and make their own wine. Their convictions, passions and courage come literally from the ground up.

You would think that winegrowers who do this would be shouting it from the rooftops—or at least declaring it on their labels. Many do, but some, such as Gallo Sonoma (recommended below), merely declare "vinted and bottled by," which is most commonly used by bulk producers who purchase finished wines.

Yet the Gallo Sonoma wines are entitled to the highest designation: "grown, produced and bottled by." That's the airtight, no-nonsense legal declaration of a winery-grown wine. The great majority of wineries cannot make that enviable declaration.

The resonant phrase "estate bottled" means something similar, but with a legalistic twist. American wines can say "estate bottled" only when both the winery and its vineyard are in the district noted on the label. A winery situated in a different district from its vines cannot use "estate bottled" on the label.

If you're looking for an edge in choosing wine (and who isn't?), you could do worse than seek wines that are labeled "estate bottled" or "grown, produced and bottled." It's no guarantee of quality, but it is of consistency. If you like this year's wine, it's an awfully good bet that you'll like next year's as well. The following wines, although of varying age, prove the truth of this with every new vintage.

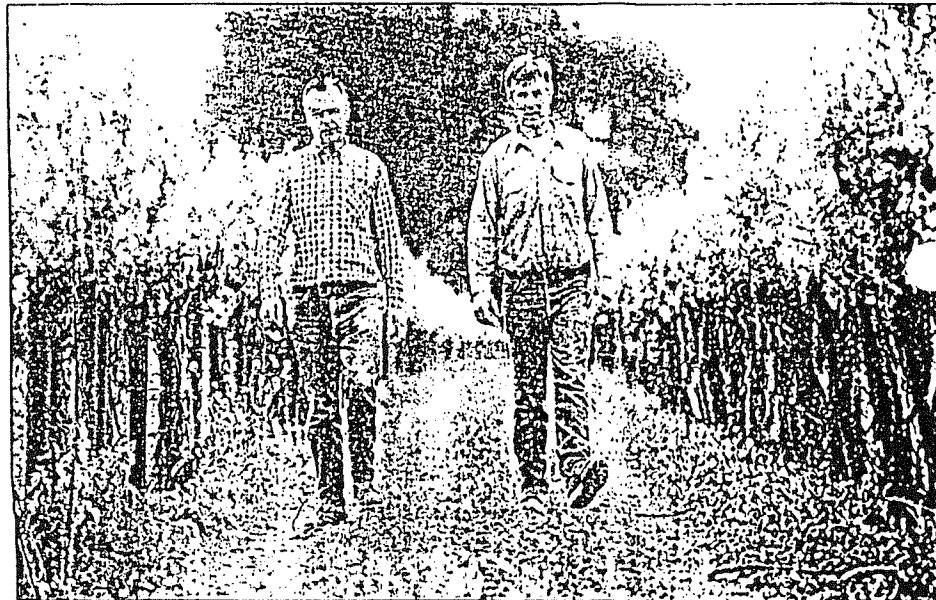
1995 Trefethen Vineyards Chardonnay (Napa Valley) (\$21): Napa Valley's Trefethen Vineyards is an ideal example of the virtues of estate bottling. Trefethen has consistently been one of Napa Valley's best Chardonnay producers. From the first, with its 1973 vintage, Trefethen Chardonnay won early fame.

In recent years, though, it lost esteem with certain Chardonnay camp followers for refusing to cater to the latest tastes, including toasty oak, extended lees contact and malolactic fermentation.

Trefethen has remained true to its school, and its terrific '95 vintage shows just why it has no need to gussy up its Chardonnay with the latest techniques. Trefethen's 600 acres of vines are in the (not yet legally designated) Oak Knoll district at the cool southern end of Napa Valley, not far from the city of Napa. Over the years, Trefethen's Chardonnays have consistently displayed a distinctive Oak Knoll character. This is underlined by an unwavering winemaking style.

This brand-new '95 Chardonnay is surely one of Trefethen's best in years. As always, the winemaking is clean, pure, impeccably defined and mouthwatering in its crispness. In the '95 vintage, the fruit is exceptionally dense and delivers its pure Chardonnay flavors unmarred by intrusive oakiness.

This is a wine destined to do nothing but improve over the next five to 10 years. Trefethen's track record for aging makes that a sure thing. Look for a street price as low as \$16.95.



TERENCE McCARTHY

Trefethen Vineyards VP Tony Baldini, left, and vineyard manager Steve Baldini among Trefethen's vines.

WEDNESDAY
JUL 17 1996

BURRELLE'S

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Napa vineyard produces quality, affordable wines

1136
In clothes, food and automobiles, fashions change, but some things never go out of style: the basic-black cocktail dress, a well-made Caesar salad, a Porsche 911. We call these classics.

There are classics in wine too, like the wines of Trefethen Vineyards. You will not find super-rich, oaked-to-the-nines chardonnays in this winery's stable. Nor blockbuster cabernet sauvignons made in microscopic quantities and sold at prices only cultans can afford. But you will find solid, well made, even exceptional wines. They just don't shout their quality from the rooftops.

Trefethen was founded in 1968 by Gene Trefethen, who saw potential in the former Eshcol Ranch winery, even though its facilities were rundown and its vineyards overgrown. In 1973, his son John and John's new wife Janet, put out the winery's first vintage of chardonnay and pinot noir.

Today, Trefethen is an 30,000-case winery with a mix that goes something like this: 30 percent chardonnay, 18 percent cabernet sauvignon, 18 percent Eshcol chardonnay, 17 percent Eshcol Cabernet Sauvignon/Merlot and 17 percent White Riesling. The Eshcol (pronounced "ESH-cole") wines are popularly priced at about half the price of the estate chardonnays and cabernets, which sell for about \$20.

Library Chardonnays and Cabernet Sauvignons are held back to benefit from additional bottle age. Grapes with unusual fruit intensity, structure and body — mostly from



**Sam
Gugino**

High Spirits

Cabernet Sauvignons. These wines begin at \$30. Trefethen also makes a well-regarded Dry Riesling at about \$11.

With all the emphasis on boutique wineries in California, it may surprise some that until Francis Ford Coppola's recent purchases of the former Inglenook Winery, Trefethen was the largest contiguous vineyard under one ownership in the Napa Valley with some 600 acres, 550 of which are on the Napa Valley floor and 50 in the adjoining Mayacamas Mountains. In an era when winemakers scramble for supplies of grapes, Trefethen can draw on its own. (In fact, Trefethen sells over 1,200 tons annually to other wineries such as Schramsberg, Cakebread and Domaine Chandon.)

In addition to keeping prices in check, this also means quality control in the vineyards. "It's the whole idea of being a wine grower," Janet Trefethen said. "Great wines are made in the vineyard, and the winemaker is just a helper along the way. Otherwise you have to cover up lack of fruit with things like oak and malolactic fermentation."

Trefethen says the cooler weather in the Oak Knoll Station area

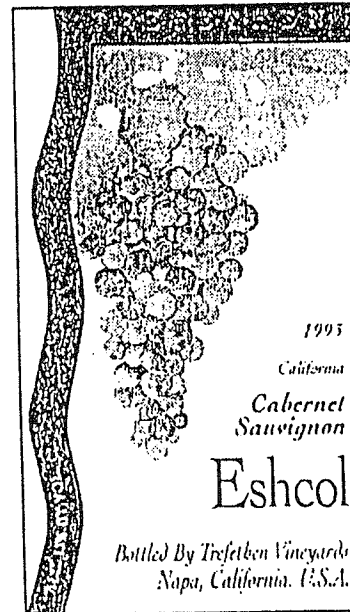
or American Viticultural Area) allows chardonnay grapes to ripen gradually while developing character.

A tasting of Trefethen wines several weeks ago began with three chardonnays from the 1994, 1991 and 1988 vintages. I thought the richness and balance of all the wines were remarkable, all the more so because the use of oak was so judicious, only three months in new and used barrels for each. Also, only the 1994 (and only 13 percent of it) went through any malolactic fermentation — the secondary fermentation in sharper malic acid is converted to creamier lactic acid. Yet all were plenty buttery enough.

Anyone who thinks California white wines don't age well should taste Trefethen's 1991 and 1998 chardonnays, both Library Selections. The 1991 had a deep gold color with plenty of spice and tropical fruit flavors wrapped in butter and oak. The 1988 was earthier, more Burgundian but still fresh with lemon and citrus flavors.

But Trefethen stakes its reputation on cabernet. So nine of the wines tasted were variations on that theme, varying in vintage, vineyard location (hillside vs. valley floor), and whether they were Estate, Reserve or Library Selection.

If there were an overriding theme to all of these wines, I'd have to say it was "good breeding." What I mean is that all the wines showed the kind of maturity (not necessarily age) and balance that kids with good



A glass of wine

1993 Trefethen Eshcol Napa Valley Cabernet Sauvignon. A good, everyday drinking cab with nice cherry fruit, a velvety texture and a touch of smoke. Widely available.

(still in barrel) had remarkably soft tannins with good but not gushing fruit. They don't leave you dazed with the usual one-two punch of fruit and

The older wines showed how cabernet sauvignon can deliciously evolve into nutty richness with flavors of dried fruit (1983 Library and 1978), licorice and anise (1991 and 1986 Reserve) and tar (1986 Reserve and 1989). If I had to choose a favorite, it would be the 1987, by a nose over the 1978. And what a nose it was. There were wonderful aromas of cigar, mushroom, earth and dried leaves to mingle with a healthy amount of remaining fruit. The wine (86 percent cabernet sauvignon, 14 percent merlot) was showing some physical signs of age in its unusually brownish color, but it was by no means old, any more than Sean Connery is. My notes read "lots of character." That good breeding again. The 1978 (85 percent cabernet sauvignon, 15 percent merlot) had animal and smoke notes balanced by dried fruit and caramel. And the viscous texture wouldn't quit. While the Eshcol Cabernet Sauvignon and Chardonnay are widely available, older Trefethen wines may require special orders from retailers such as the following: Central Liquors, Flemington; Chase Wine & Liquor, Inglewood; Glendale Liquor Store, Trenton; Hopewell House Liquors, Hopewell; Martin's Liquor, Mt. Laurel; Rumson Wine & Spirits, Rumson; Spirits Unlimited, Red Bank, and Welsh's Liquor, Lambertville.

High Spirits appears each week. Send questions and comments to Sam Gugino, c/o Savor, The Star-

SAN JOSE MERCURY NEWS

SAN JOSE, CA
DAILY 284,206

WEDNESDAY
OCT 9 1996

BURRELLE'S

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Steltzner's stylish vintages give refined touch to sauvignon blanc

7136
BY MIKE DUNNE
Scripps-McClatchy Western Service

STELTZNER Vineyards is known primarily for its concentrated cabernet sauvignons. That's no surprise, given the location of the winery and its principal vineyards in the Stags Leap district, along the eastern edge of the Napa Valley, a rocky and sun-washed slope that does unusually well by cabernet sauvignon.

What's surprising about Steltzner these days is its stylish sauvignon blancs, so refined and pure that they will give any comparably priced chardonnay a run for the money.

Steltzner has two overlapping vintages of its Proprietor Grown Napa Valley Sauvignon Blanc (\$7/\$8.50) on the market: the 1994, which speaks more to the gravel and smoke that the French are celebrated for squeezing from the grape; and the 1995, which is showing a more upfront and complex fruitiness but still with whiffs of flint.

Both are dry, crisp and refreshing with supple texture and fruity, herbal flavors that run to grapefruit, coconut, melon and grass, with the 1995 displaying a touch more pimento typical of the varietal.

Charles W. Hendricks has been the winemaker at Steltzner for just a couple of years but long enough to have made both

wines. The grapes that go into the wines are from Oak Knoll Estate Ranch on the opposite side of the valley, a warm area cooled by maritime breezes off San Pablo Bay, helping give the wines a natural balance between density and crispness without a lot of interference from the winemaker. Both wines are 100 percent sauvignon blanc.

By and large, Hendricks approached the vintages identically, fermenting 15 percent of the fruit in French oak barrels to give the wines their suggestions of smoke and herbalness. The only significant difference was the yeast that Hendricks used to initiate fermentation; in 1994, he inoculated with a French strain, but in 1995, he let the natural yeast of the grapes take over. The difference appears most evident in texture and structure, with the '95 a little richer and thicker than the '94.

Hendricks likes his sauvignon blanc with mild dishes, such as pasta primavera or oysters on the half shell. But the 1994 had the vibrant fruitiness, solid structure and sharp acidity to stand up to sea scallops in a spicy coconut lime sauce and stewed conch in a peppery and garlicky tomato sauce at a Caribbean restaurant. The 1995 didn't shrink from the assertive and varied flavors of a homemade pasta sauce rich with capers, anchovies, olive paste and sun-dried tomatoes.

DALLAS MORNING NEWS

DALLAS, TX
SUNDAY 531,417

MAY 17 1987

BURRELLE'SWINE TALK ^{9886G}

by Becky Murphy

MAKING A SPLASH: Just in time for pool-side sipping comes Franzia's Cabernet Sauvignon Cooler. Like Franzia's White Zinfandel Cooler, it is closer to a wine-and-soda spritzer than a wine cooler. It has a light rose color; a fresh strawberry nose; slightly sweet, fresh, fruity flavors in the mouth, balanced with carbonation; a light body; and a short finish.

Unlike the major wine cooler brands, Franzia has become one of the top 10 wine coolers in the country without television advertising — a success attributed to the drink's appeal to both table wine and cooler drinkers. However, in an effort to become one of the top five, Franzia is launching a television campaign this month.

Franzia wine coolers sell for \$3.99 at most retail and grocery stores.

SEND IN THE CLONES: The winery building for Sterling Vineyards is a spectacular, white, missionlike structure sitting atop a hill in the middle of the upper Napa Valley. Complete with tramway for shuttling visitors from the parking lot, the winery caused quite a stir at its 1973 opening.

But the focus at Sterling these days is on vineyards. The first Sterling Chardonnay produced in 1969 came from vineyards in a warm region of the Napa Valley. It has since been decided that grapes from cooler regions of Napa make more interesting Chardonnay. So in 1977, Sterling acquired the Rutherford Ranch Vineyard and Diamond Mountain Ranch, and in 1984, the winery crushed the first Chardonnay grapes from its Oak Knoll Ranch, Seagram's, Sterling's owners, also bought the highly acclaimed Winery Lake Vineyard in Carneros last year.

Overseeing these prime vineyards is viticultural wizard Tucker Catlla, who determines which Chardonnay clone grows best in the different soils and climates of each vineyard.

All this attention to detail — combined with the expertise of winemaker Bill Dyer — is evident in the quality of the newly released Sterling Vineyards Estate Bottled 1985 Chardonnay. It has a pale straw color with a forward apple, citrus and vanilla nose; well-integrated apple, vanilla and oak flavors in the mouth; lean, crisp acid; a medium body; and a long finish. Though it will develop more complexity with age, it is quite pleasant to drink now. Try it with sauteed filet of sole.

It sells for \$11.59 at most major retail stores.

NEW GUIDE TO THE VINES: The Texas

CHESTER, PA
5:40AM LOCAL NEWS
3:40AM MAY 27, 1971

NOV 23 1986

Burgall's

Sterling Vineyard plots monitored for suitable wine

75869
In talking with winemakers in California, the subject of viticulture the science of growing grapes, is bound to come up. It is fascinating to learn how much viticultural experimentation is going on in an effort to find the ideal marriage of grape variety to soil and climate conditions.

Although winemaking has been a part of California history since the Spanish missions of the 18th century, it is a relatively new industry by European standards. The French, for instance, have been growing grapes and making wine for many centuries and in the process have determined which grape varieties do best in which macro and micro climates.

Their confidence in the results of their experimentation led to the establishment of "appellation controls" laws which govern, among other things, which grapes may be grown in a specific region and what yield per acre may be realized. The intent of these laws is to set geographical limits and a standard of quality for wines produced in that region.

IN CALIFORNIA, by contrast, those who make wine are not entirely sure about which climates and soil conditions are perfect for which grape varieties, and hence the continuing experimentation. The idea of introducing some form of "appellation controls" regulations in California is strongly resisted by many growers who believe that much more must be learned about viticulture and its relationship to

John Milner



the final product before strict limitations can be imposed.

Sterling Vineyards, the subject of last week's column, is a Napa Valley winery which is actively engaged in viticultural experimentation in an effort to improve the quality of their wines.

On a recent visit to California, I had the opportunity to examine, in some depth, the various viticultural programs underway at Sterling. Tucker Catlin, vice president for vineyard operations, is responsible for agricultural management of the vineyards which now exceed 1,000 acres. Those vineyards are not all together in one parcel, as one might expect, but are located throughout the Napa Valley in individual plots of 60-180 acres.

EACH HAS A NAME, such as Peterzen Ranch, Three Palms, Oak Knoll, and Rutherford Ranch, and each was acquired because its particular soils and micro-climate appeared appropriate for one or more of the grape varieties which Sterling grows. These varieties include Chardonnay, Sauvignon Blanc, Semillon, Pinot Noir, Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot, and the

characteristics of each may vary depending upon the vineyard in which it is grown.

For instance, the Rutherford Ranch vineyard in the southern Napa Valley has shallow topsoil with clay subsoil. This condition supports vines with shallow roots, producing rather soft well-balanced Cabernet Sauvignon. In contrast, the Peterzen Ranch to the north has much deeper soil which supports deeper roots, providing a comparatively thinner and more herbaceous Cabernet Sauvignon.

IT IS THE JOB OF the viticulturist to carefully analyze the soils and micro-climate of a particular vineyard, and grow grapes there which will produce wine consistent with the style established by the winemaker.

For example, when a 30-acre parcel of the Rutherford Ranch vineyard was acquired it had already been planted with a variety of things including Chenin Blanc, Petit Sirah, Gamay, French Colombard, and even prunes. Tucker Catlin determined that the topsoil depth varied considerably across the parcel.

The decision was made to plant about 80 percent of the area in Cabernet Sauvignon, 12 percent in Sauvignon Blanc, and 8 percent in Chardonnay. Using a process called "T-Budding," growth stock from the desired variety was grafted onto the root stock of the existing variety, thereby changing variety without the long time delay in complete replanting.

SOME INTERESTING experi-



Sterling Vineyard's Hilltop W



Sterling Vineyard's newly occ

ments in vine irrigation are being carried out by Sterling at their Diamond Mountain Ranch vineyard perched high atop the ridge defining the western side of the northern Napa Valley. The soil is deep but



Foto:
Heidi Fokdal

Odense-
kokken Per
Zander tryl-
ler med for-
årsrulledej,
røget laks,
spinat og
dobbeltfyld.

Der er røget laks i 'æggene',
men vil man flotte sig, kan man
også lægge lidt ved siden af på
tallerkenen.

MED KYLLINGEMOUSSE

25 ruller

Mousse: 100 g rå kyllingekød
Salt og peber

1,3 dl piskefløde

1 tsk revet muskat

Smør: ca. 30 g blåskimmelost (f. eks. da-
blu) ca. 10 creme fraiche (36 pct.) eller
Ricotta

Kyllingekødet skæres i mindre stykker og
deles i foodprocessor til en fast masse.
Så smages den med salt og peber. Piskefløden
piskes, og der smages til med muskat.
Cremen blandes med blåskimmelost og cre-
me fraiche eller ricotta. En lille skefuld
muskat tilsættes, og derover en teskefuld oste-
ost lægges på hver dejplade, og de for-
dele ruller (se foto) eller poser, der frite-
re eller pensles med smør, sættes
smurt plade og bages i ovnen ved høj
varme, til de er sprøde, ca. 5-6 minutter.
Cremen må ikke nå at blive gennem-
varm, for så løber den ud.

de hvid- og rødvin passer til rullerne.

Et godt glas

Solen skinner, et orkester spiller
swing, på plænen er der spille-
borde for de legesyge og sma-
geborde for de seriøse, og under
kæmpefrokosten er der optræden
af smilende stepdansere.

Vi er på vej til Napa Valley, men
gør lige ophold i Livermore Valley i
Alameda County sydøst for San
Francisco. Her ligger det flotte fa-
miliefirma Wenté Bros, som har
været i sving siden 1883 og i dag
især er kendt for sine hvide og
mousserende vine.

Jeg forsøger at samle mig om
vinfolkene og deres flasker: Char-
donnay og Merlot fra Wenté Bros,
Trebiano og Zinfandel fra Iván Ta-
más, Sauvignon Blanc og Petite Si-
rah fra Concannon Vineyard. Men
der går skovtur i den, og det har jo
også sin charme. Det er en veltil-
pas gruppe, som drager videre
nordpå mod Napa, hvor en ny
gruppe vinfolk står klar med smag-
ning og middag.

NYE TENDENSER

Næste dag er helliget Napa Valley.
Bunden bliver lagt fra morgenstun-
den med smagning af 21 vine og en
gennemgang af de nyere årgange.
1995 gav en lille høst, 1994 var et
stort år for især Pinot Noir, 1993
lala, hurtigt modne vine, 1992
varmt år, masser af vin, 1991 klas-
sisk år, meget vin og 1990 fint år
med klassiske vine.

For ganske få år siden kunne
man være sikker på, at vinene fra
Napa Valley var temmelig massive,
fede og alkoholrige. I dag går ten-
densen mere i den europæiske ret-
ning, hvor der stræbes efter kom-
pleksitet. Vinene skal i højere grad
afspejle den jord og det klima, de
kommer fra.

Augustus Huneus, der er med-
ejer af Franciscan Vineyards, siger
desuden i en lille tale, at han tror,
der vil komme flere og flere blande-
de vine fra Californien. Hidtil har
de såkaldte varietal-vine domine-
ret, dvs. vine med druenavne og i
princippet fremstillet af en enkelt
druesort.

– Det er muligvis en betænkelig
sag, fordi f.eks. en Chardonnay fra
Italien eller Californien, Napa eller
Livermore ikke ligner hinanden og
derfor ikke giver forbrugeren et
klart budskab om, hvad han kan
forvente, siger Huneus.

MÉRITAGE

Californierne kalder ofte deres
blandede vine Meritage, og blan-

Napa Valley. Meningen er naturlig-
vis, at vi skal konstatere, hvor æl-
det og udtørret den fine franske vin
er sammenlignet med de lokale, og
pointen går rent hjem. Efter min
smag er de bedste 85-vine Beringer
Private Reserve samt Raymond og
Mondavi Cabernet Sauvignon Re-
serve.

Der er fem Chardonnay-vine i
smagningen, og jeg er imponeret
over den 11 år gamle 1984 Trefe-
then Oak Knoll District Library Se-
lection Chardonnay. Den er selvføl-
gelig moden, men fint i live, citrus-
duftende og med harmonisk syre.
Det kan jeg fortælle Janet Trefe-
then, da vi et par timer senere mø-
des til udendørs frokost på det flot-
te Far Niente Wine Estate. Janet
har en noget yngre vin med til lej-
ligheden, en 1994 Riesling, som be-
kræfter at det familieejede Trefe-
then Vineyards i Napa Valleys køli-
ge ende fremstiller friske, sprøde,
rentsmagende hvidvine.

TEMPERATUREN

Far Niente betyder 'tag det roligt',
så det gør vi med en menu kreeret
af stedets franske kok, Michel Cor-
nu, og gode flasker fra kælderne.
Et par Far Niente Cabernet Sau-
vignon fra 1992 og 1986 klæder
den big size bøv, vi udsættes for,
men jeg sniger mig også til at sma-
ge et par udgaver af min yndlings-
druer Pinot Noir. De kommer fra
henholdsvis Saintsbury og Domai-
ne Carneros, og der er ikke andet
at klage over end temperaturen.
For solen skinner og får os til at
glemme alt om mørket og kulden
hjemme i gamle Danmark.

Mørke kommer dog til at spille
en rolle, da Napa Valley-dagen
slutter med en aften på Robert
Mondavi Winery. En række produ-
center er mødt op og står klar til at
skænke smagsprøver før middagen.
De står desværre udendørs, så
mens mørket falder på, bliver det
sværere og sværere at se, om der
skænkes hvid- eller rødvin i smage-
glasset.

Inden døre har vinfolkene fordelt
sig ved bordene, da serveringen af
gaspacho, vagtler, ost og strudel
begynder.

Jeg slår mig ned hos et par unge
medarbejdere i Niebaum-Coppola
Estate. Det ligger i Rutherford og
ejes af filminstruktøren Francis
Ford Coppola siden 1978. Produkti-
onen er temmelig lille og består
især af en bordeaux-blanding ved
navnet Rubicon, som er kendt for
at kræve lang langring, før den åb-
ner sig.

Både årgang 1987 og 1990 er dog
til at komme i nærheden af selv

In 1994, with nearly ideal growing conditions, Merlot flourished in many parts of the Golden State. Low winter rainfall levels and a long, mild, warm (but not hot) summer growing season led to optimal ripening in many vineyards, vintners said. "It [1994] was the least hectic vintage in memory," recalls Mitch Firestone-Gillis, winemaker at Fisher Vineyards in Sonoma County. The long season "allowed us to pick at optimal maturity and focus on the winemaking."

Most winemakers contacted for this story favor 1994 over 1993, which yielded many very good to outstanding wines, but also many unbalanced and tannic ones. A lot of winemakers also like their young 1995 Merlots, which Dave Noyes of Kunde Estate Winery describes as having subtle flavors. Mitch Cosentino of Cosentino Winery believes that 1994 is a better year for Cabernet, Pinot Noir and Zinfandel-- but that 1995 and 1996 might be better years for Merlot. So things should continue looking up even into the next few years.

FROM
WINE SPECTATOR
Sept. 15, '97

The best ways to start shopping are to check our listing of the top-rated wines and to scan the reviews in the Buying Guide. You'll have to work hard to find a plush, seductive Merlot, but once you find one you'll be happy you looked.

In the Merlot Groove

Markham in Napa Valley offers reasonable prices, very good quality and a new reserve

It's no fluke that Markham makes a better, less expensive and easier to find Merlot than do most wineries in California. This Napa Valley producer started planting and making Merlot long before others got interested in it. Now, when most wineries are scrambling to find whatever Merlot they can, Markham has a steady supply of top-quality grapes.

Part of Markham's good fortune is due to beginner's luck. Founder Bruce Markham aggressively acquired property when he started the winery in 1978, and much of that land was planted to Merlot well before this wine's popularity soared. When Markham sold the winery in 1988 to Japanese wine and spirits conglomerate Mercian, the new owners, reacting to the looming phylloxera threat, replanted vineyards and established long-term contracts with growers.

Combined, Markham owns 90 acres of Merlot, is planting an additional 50 acres on leased property and has contracts for another 50 acres. This allows the winery to produce more than 40,000 cases of a rich and supple Merlot each year. It also allows the winery to be picky about what it bottles, and to select special lots for special wines. This year, for example, Markham has released its first reserve Merlot, a 1994 vintage. Loaded with ripe, juicy flavors, it scored 91 points, or outstanding (on the *Wine Spectator* 100-point scale), a rare feat for Merlot. Markham made 1,000 cases and the wine sells for \$35 a bottle. Controlling vineyards "really does pay over the long haul," says winery president Bryan del Bondio. "You can raise grapes for \$700 to \$800 a ton, but you certainly can't buy them for that."

Markham's new reserve Merlot is a blend from three estate vineyards. The two main vineyards bring different qualities to the final blend. According to del Bondio, a 25-acre vineyard north of Calistoga provides soft tannins, massive sweet berry and aromatic nuances, while the 60-acre Yountville vineyard is more of a Cabernet-style Merlot, providing more tannin, more color and a cherry flavor.

Another five acres are rooted in the Oak Knoll area of the valley south of Yountville. Del Bondio says wine from those grapes tends to be more austere.

Markham is considered an old-timer when it comes to Merlot. "We started making Merlot in 1980," says del Bondio with pride. "We're not on the bandwagon like everybody else." Fifteen years ago, Markham's first Merlot sold for \$9 a bottle. Prices have crept up over the years, but quality and affordability have made the Napa Valley bottling a perennial great value. Consistently ripe and complex, the Napa Valley Merlot shows cherry, berry, cedar, spice and anise notes and soft, fleshy tannins. And it ages well. Earlier vintages, like the 1985, 1987, 1988 and 1990, are still rich, vibrant and complex. In difficult years like 1988, 1989 and 1993, Markham was able to produce impressive wines. The 1994 Merlot (88, \$18), with 42,000 cases made, is easy to find, affordable and should only get better with age.

As new vineyards begin producing grapes, del Bondio intends to expand Merlot production to 50,000 cases, and then level off. Overall, the winery produces 125,000 cases, 40 percent of which is Merlot, along with first-class Cabernet, Chardonnay and Sauvignon Blanc. Markham has also just added an old-vine Zinfandel and an inky-dark Petite Sirah. Del Bondio keeps close tabs on all the wines. And although the winery has gotten big, each parcel and each grower are still kept separate from one another so that every lot is made as a whole.

Thirty-four lots of estate and purchased Merlot add up to a big job, but the winemaking team is a tight group with decades of experience. Del Bondio, 42, who still keeps a hand in winemaking, is a Napa native who joined Markham (as general manager) for its first crush when he was fresh out of college. For cellar master Efred De Haro, with 19 years at Markham, going to work means spending time with family. De Haro handles daily operations with his five brothers, and also has a nephew and brother-in-law working at the winery. Enologist Kim Nicholls is the only other full-time member. It's been said that Markham is basically a large small winery--and it's easy to believe.

--Thomas Garrett

Azalea Springs

There's no place like home, with a backyard vineyard

When Norman and Norah Stone bought a small vineyard on Diamond Mountain in Napa Valley, they never expected to make wine. But once their Merlot grapes ripened, they turned out to be juicy and full of flavor. With a little nudging from a well-known winemaker, they were suddenly in the wine business with their own label, Azalea Springs.

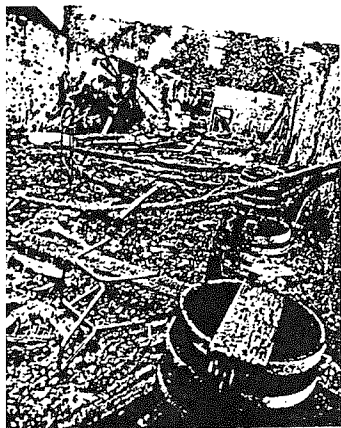
The San Francisco couple had been looking for a weekend retreat in Napa Valley when they became enchanted with a 19th century farmhouse that happened to be surrounded by vineyards. Not sure what to make of the vines, they asked John Kongsgaard, then winemaker at nearby Newton Vineyard, for advice. "John said, 'Forget about the house and buy this place for the vineyards,'" recalls Norman. "That's what really got us interested in winemaking."

Kongsgaard's enthusiasm was well-placed. In 1991, the Stones made their first Merlot, with Kent Rasmussen overseeing the winemaking. Both the 1991 (88 points on the *Wine Spectator* 100-point scale, \$22) and 1992 (88, \$22) are supple

Grapevine

sauces, including entrée sauces such as Thai barbecue and apricot curry. The dessert sauces—bittersweet chocolate-Kona coffee, cinnamon-butter-scotch and a luscious pear-caramel—will surely send everyone who tries them into sugar heaven. Call (800) 401-5570 for more information.

☞ Though a fire destroyed portions of Brotherhood Winery the night of Jan. 7, the historic New York facility has resumed operations, continuing to produce its wines and welcome vis-



Fire damage at Brotherhood Winery

itors. Founded in 1839, the Hudson Valley establishment is the oldest continually operated winery in the United States. The blaze, ignited by damaged electrical wiring, spread from the tasting room to the Grand Monarque Hall, which dates back to 1893. None of the winery's other historic buildings were damaged.

Mendelsons Release Rare California "White Port"

A trip to the Ukraine led to a Pinot Gris dessert wine

Just one sip—that's all it took. It left Richard Mendelson with a lasting impression and inspiration.

The California attorney and aspiring artist has been a U.S. delegate to the Paris-based International Office of Wine for many years. In the 1980s, he attended a conference in Yalta, in the former Soviet Union, during which he and his wife, Marilyn, toured the famed cellars of Massandra, which were built and used by the czars.

At a tasting of 100-year-old-plus wines were the usual classics, including Château d'Yquem, Rieussec and Tokays from around the world, Mendelson recalled. Then they came across a surprise—a fortified Pinot Gris made in the Crimea. "It was one of the most unusual wines I've ever tried," he said. "I thought, 'Now that's different.'"

When they returned to their Napa Valley home and began planting their 1.5-acre vineyard, the Mendelsons decided to focus on Pinot Gris rather than follow the Chardonnay crowd.

Now comes the Mendelsons' interpretation of what Richard calls "White Port." He made trial barrels in 1994 and 1995, but the 1996 vintage is the first one for sale. The Mendelson Pinot Gris Dessert Wine (95 points, \$21/375ml) comes primarily from their Oak Knoll District vineyard, though extra grapes from around Napa are also used. The grapes are harvested very ripe and aged in small French oak barrels. The

fermentation is stopped at 16 percent residual sugar by fortifying the wine with alembic pot-distilled brandy. The result is a finished wine that's



Napa vintner Richard Mendelson has made a new 95-point sweet wine.

between 16 percent and 17 percent alcohol.

The 1996 wine is very ripe, rich and creamy, turning smooth and sweet on the finish, with fig, melon and apricot flavors. With only 105 cases of half-bottles produced, the wine has limited distribution to select California and New York restaurants, but you can order it by phone—call Mendelson at (707) 252-7200, ext. 257. The 1997 Pinot Gris, of which 325 cases of half-bottles have been made, will be released soon.

—James Laube

Sonoma-Cutrer Vineyards Seeks New Investors

A portion of California's Sonoma-Cutrer Vineyards, a winery known for its single-minded devotion to Chardonnay, may be up for sale. Sonoma-Cutrer is looking for new investors as part of a deal to cash out some of its original investors.

"What I'm trying to do is get [some of] the investors some liquidity," said winery



Sonoma-Cutrer founder Brice Jones will stay on in any deal.

president Brice Jones, 58, who founded Sonoma-Cutrer in 1973. "It's been a long haul for some of these guys, and some are now in their 70s and want to get out, so I told them I'd find a way."

Jones did not reveal what percentage of the business was being offered for sale. But he did state that he intends to stay on at the winery.

Sonoma-Cutrer has nearly 1,000 acres in vines and bottles about 80,000 cases annually, including 5,000 to 10,000 cases each of two vineyard-designated wines, Les Pierres and Cutrer Vineyard. The value of Sonoma-Cutrer's vineyards is estimated at \$40 million, and the company's net worth is said to be between \$100 million and \$150 million.

Brown-Forman Wine Group, which owns Fetzer Vineyards in Mendocino County, has expressed an interest in Sonoma-Cutrer, according to Jones.

—James Laube

What are you looking for?

Steltzner 1995 Oak Knoll Ranch, Chardonnay, Napa Valley

TYPE: White

CATEGORY: Chardonnay

DESCRIPTION: Medium golden straw. Medium-bodied. Moderately extracted. Tropical peach and pineapple aromas. Very juicy and direct on the palate with a simple mildly toasty, pear flavored finish.

SCORE: 83

VINTAGE: 1995

VARIETAL (GRAPE TYPE): Chardonnay

PRODUCER'S SPECIAL DESIGNATION: Oak Knoll Ranch

GRAPES COME FROM: Napa Valley

PRODUCER IS LOCATED IN: California, USA

SUGGESTED RETAIL WHEN TASTED: \$16/750 ml (prices may vary significantly due to shipping expenses and local taxes)

TASTING LOCATION: Tasted under ideal conditions at the Beverage Testing Institute Inc., in Chicago.

TASTING DATE: 11/97

TASTINGS.COM BEVBASE ID NUMBER: 34318

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Shafer Vineyards

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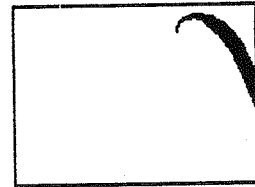
Reader comments

Do you have an experience to share about this winery? [Click here](#) to post your comments.

The basics

Region: Napa Valley
Appellation: Stags Leap District
Owner: Shafer family: John Shafer, Chairman, Doug Shafer, President
Founded: 1972
Cases: 28,000/yr.
Winemaker: Elias Fernandez
Distribution: Mailing list, National

John Shafer closed the book on his book publishing career when he decided to



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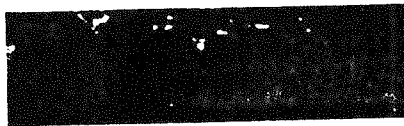
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 The Bermond Colledge of Taste 1994

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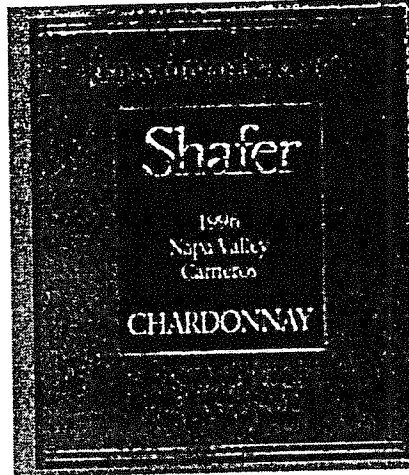
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when he decided to make wine in the foothills of Napa Valley. Then he really turned heads when he used dynamite to terrace his hillside vineyards.



*John Shafer, Elias Fernandez,
Doug Shafer*

Shafer was convinced that hillside vines, grown scrawny and stressed, produce intense wines. That style is exemplified in Shafer's Hillside Select Cabernet Sauvignon. The winery has 146 acres of vineyards in some of Napa's most well known appellations, such as Carneros, Oak Knoll, and Stags Leap.



Wines produced

Cabernet Sauvignon, Chardonnay, Merlot, Sangiovese

Specialty wines and release dates:

Shafer Red Shoulder Ranch Chardonnay - February 1
Shafer Hillside Select Cabernet Sauvignon - Napa Valley
- September 1
Shafer Firebreak Sangiovese - February 1

Are you going?

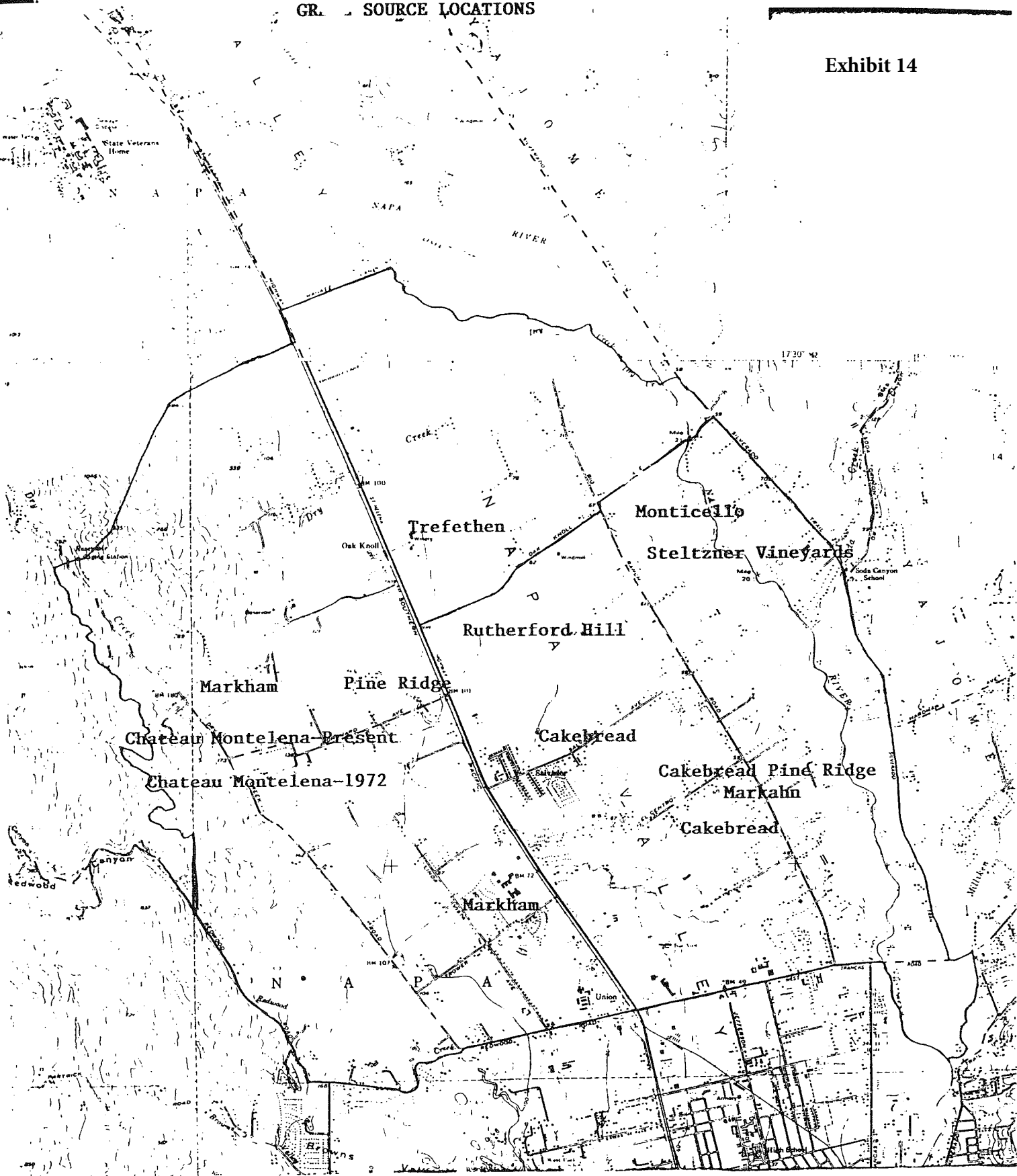
Shafer Vineyards
6154 Silverado Trail
Napa, CA 94558

Winery Hours:
Open by appointment only
Tours: yes

Ph: (707) 944-2877
Fax: (707) 944-9454

OAK KNOLL DISTRICT AVA
GR. SOURCE LOCATIONS

Exhibit 14



Vineyard Locations

Bear Flats / Bothe Vineyards (1966)

87 planted acres; well-drained gravelly loam sloping from Highway 29 to Napa River; planted to Cabernet Sauvignon and Merlot.

Three Palms Vineyard (1966)

75 planted acres; well-drained, gravel/rocky soil planted to Cabernet Sauvignon, Merlot and some Sauvignon Blanc.

Nolasco / Larsen Vineyards (1968)

50 planted acres; alluvial clay loam on both sides of river; planted primarily to Sauvignon Blanc plus Merlot, Petit Verdot and some Chardonnay.

Petersen Ranch (1971)

60 planted acres; well-drained, deep, rich loam about 700 feet above the valley floor; planted primarily to Cabernet Sauvignon with some Chardonnay.

Calistoga Vineyard (1971)

50 planted acres; alluvial loam astride the Napa River; planted to Sauvignon Blanc and Semillon.

Rosedale Vineyard (1972)

11 planted acres; well-drained sandy gravel; planted to Cabernet Sauvignon.

Tamagni Vineyard (1972)

53 planted acres; sandy loam, clay loam, and alluvial loam sloping from Silverado Trail to Napa River; planted to Sauvignon Blanc, Semillon and Cabernet Sauvignon.

Rutherford Ranch (1978)

80 planted acres; located two miles east of Rutherford; deep, well-drained alluvial soil and some shallow soils over clay subsoils; planted primarily to Cabernet Sauvignon and Sauvignon Blanc with some Chardonnay.

Diamond Mountain Ranch (1978)

120 planted acres, on western Mayacamas range opposite the winery, The vineyard is steep and terraced, soil is very well-drained gravel and volcanic ash; planted to Chardonnay, Cabernet Sauvignon, Merlot and Cabernet Franc.

Oak Knoll Vineyard (1984)

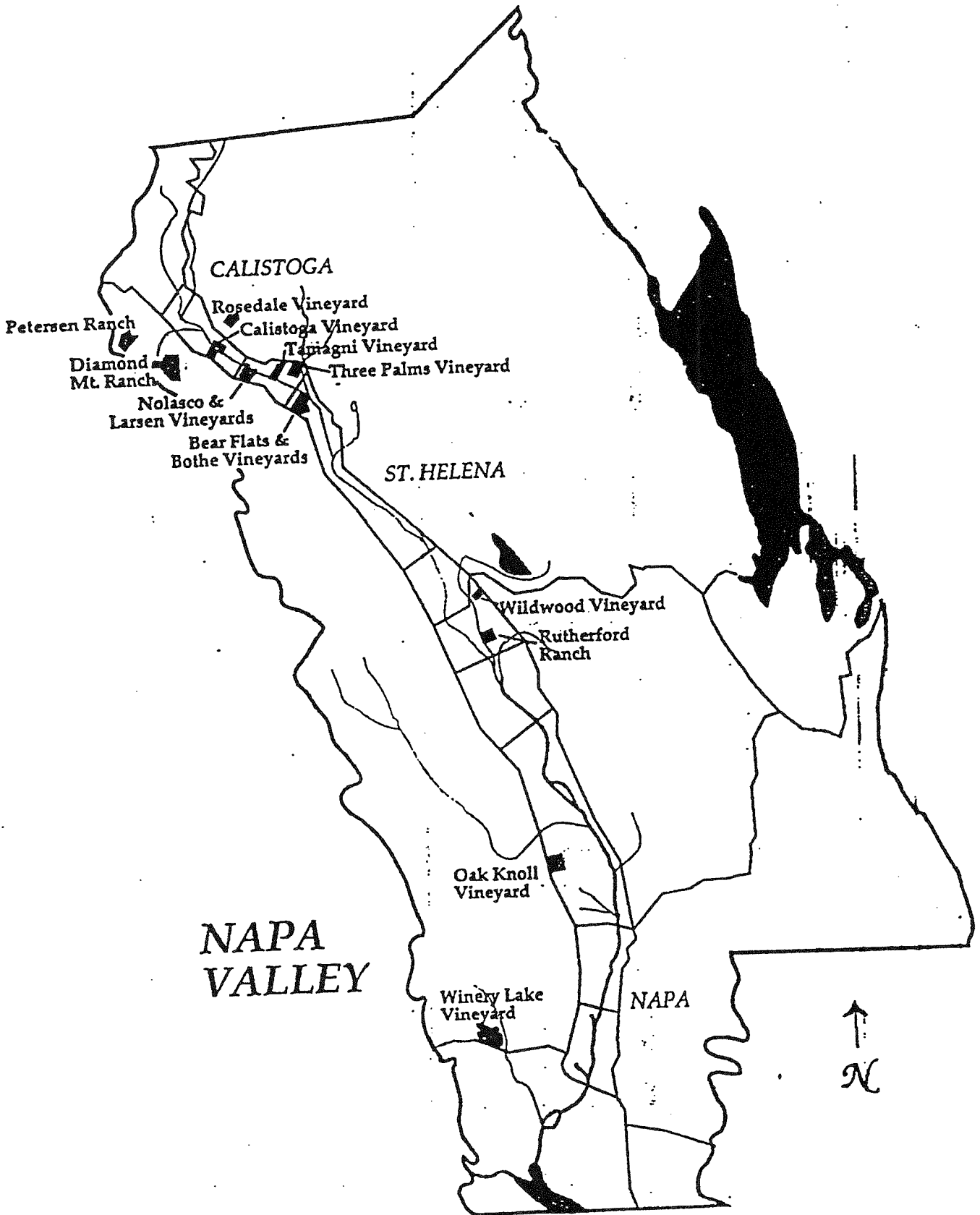
160 planted acres; on deep, well-drained, sandy loam; located in the cool southern end of the Napa Valley, just north of the city of Napa; planted to Chardonnay, Merlot and Cabernet Sauvignon.

Winery Lake Vineyard (1986)

180 planted acres; on shallow soils in rolling hills and on some deep alluvial flatland near Carneros Creek; planted to Chardonnay, Pinot Noir and Merlot.

Wildwood Vineyard (1987)

54 planted acres located a mile north of Sterling's Rutherford Ranch; deep well-drained soils slope from the Silverado Trail down to Conn Creek; planted primarily to Cabernet Sauvignon with some Cabernet Franc, Merlot and Chardonnay.



Climate

One of the most distinguishing features in the style of a wine is the climate of the vineyard it comes from.

Unlike most other great winegrowing regions of the world, Napa Valley enjoys a diverse range of climates in both temperatures and rainfall, due to the effects of varying altitudes, distance from the Pacific Ocean or proximity to San Francisco Bay.

This diversity permits a wide range of winegrape varieties to find their climatic "niche" within the Napa Valley Appellation. This situation can complicate the annual assessment of the vintage which may be more favorable for one varietal over another; or even for the same varietal planted in different locations.

Going from south to north, there are at least three climates ranging from cool to warm as you move further from the San Pablo Bay. Annual rainfall almost doubles from 20 inches/year in the south to 35 inches per year in the north.

Temperatures also increase going from west to east as you move further from the moderating influence of the Pacific Ocean: from the cool Mayacamas mountains in the west to the warmer inland valleys to the east. In this case, as temperatures increase, rainfall becomes more scarce because the prevailing westerly winds drop most of their moisture along the western hills.

To take full advantage of this diverse range of climates, Sterling Vineyards has selected some of the best locations for each wine varietal. Because a range of climates

may exist for each varietal, a range of vineyard locations have been chosen to achieve the subtle complexity of climatic variation in the final Estate blends. This range of vineyard locations also insures more consistent quality from year to year as the weather of each vintage varies.

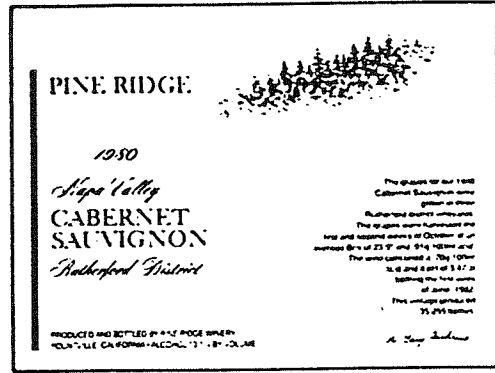
CHARDONNAY: Shows best in the cool southern vineyards (Winery Lake and Oak Knoll) and cool western hills (DMR).

SAUVIGNON BLANC: Benefits from warmer northern and eastern climates which reduce "grassy" components and reveal more floral, melon and apricot aromas and flavors of this variety.

PINOT NOIR: A delicate early ripening variety displays its complexity in the coolest southern Carneros district (Winery Lake).

MERLOT: Midseason ripener does well in a range of climates: from the cooler southern vineyards (Winery Lake and Oak Knoll) and western hills (DMR) to the warmer northern valley (Three Palms).

CABERNET SAUVIGNON: Late ripening, requires very dry soils to achieve balance in the cooler districts (DMR), ripens with finesse in the mid valley (Rutherford and Wildwood estates) and with greater depth in the warmer northern vineyards (Three Palms).



Pine Ridge Winery is nestled in a small valley on the western edge of the Stag's Leap district of the Napa Valley. The winery took its name from the ridge of pines that borders our property and that can be seen for miles as one drives along the Silverado Trail.

The fifty acres that comprise the winery and vineyard have a long history of winemaking starting prior to Prohibition with the wines of an early Swiss-Italian family, the original land owners. When we acquired the property in 1978, we terraced the hill-sides in European fashion, adding to the existing Chardonnay vineyard. The stressful growing conditions of the new hillside plantings will add depth and complexity to the grapes and resulting wines.

Recognizing that micro-climates and soil types make the difference between good wine grapes and great ones, we have purchased selected parcels of land

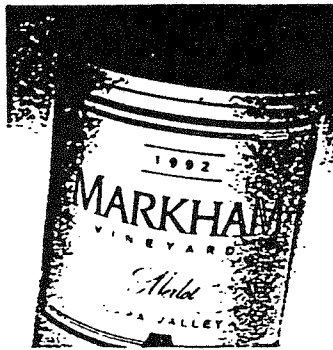
in the great districts for our vineyards within the Napa Valley. Our vineyards are located in the Rutherford and Stag's Leap districts where we grow Cabernet Sauvignon and Cabernet Franc, and at the winery site where we grow Chardonnay. In addition, we buy from selected vineyards in the Oak Knoll district, the Yountville district and the Carneros district.

We have combined the finest technology and wine-making equipment with small French oak cooperage, where called for, to further develop the distinct flavors of our wines. The wines reflect the taste and characteristics of the viticultural micro-climates of the districts from which the grapes were grown.

R. Gary Andrus
Managing Partner/Winemaker

Lot No.	Wine Description	Vintage	
	Cabernet Sauvignon	1978	
	The first vintage from Pine Ridge Winery, this wine received critical acclaim for its elegant style—a silver medal winner.		
	Cabernet Sauvignon	1979	
	From a vintage that produced subtle, earthy wines showing finesse and character, this wine was also a silver medal winner.		
	Cabernet Sauvignon	1980	
	From a vintage that has produced a depth of character consistent with an excellent vintage, this wine was a gold medal winner.		
324.	3 jerobaums/1 each vintage		per lot \$500
	Chardonnay— <u>Oak Knoll District</u>	1981	
	This wine, from the cool growing area northwest of the town of Napa, produced a wine acclaimed for its depth and character; it was barrel fermented and aged "sur lie"—a gold medal winner.		
	Chardonnay— <u>Stag's Leap District</u>	1981	
	Estate grown and fermented in French oak barrels, aged "sur lie" and induced through malolactic fermentation, this wine shows elegance and finesse—a gold medal winner.		
325.	1 case magnums of each vintage		per lot \$350

MARKHAM VINEYARDS
 2812 North St. Helena Highway
 P.O. Box 636
 St. Helena, CA 94574
 707-963-5292



Markham Vineyards' stone cellar, fourth oldest in Napa County, was constructed in the 1870s by a Frenchman from Bordeaux. More than 100 years later, Markham Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc are aged within the walls of this venerable cellar. The diversity of Markham's Calistoga, Yountville, and Napa ranches provides ideal varietal, soil, and microclimatic combinations for the production of outstanding fruit. Cabernet Sauvignon, Cabernet Franc, and Merlot are grown at Yountville in the historic van Löben Sels vineyard as well as on the rocky Calistoga ranch at the headwaters of the Napa River.

The white varieties are grown at Markham's Napa Ranch at Oak Knoll, on the valley's western flank, where more moderate conditions allow for the development of superb fruit intensity. Barrel fermenting of the Chardonnay and sur lie aging complete the wine's flavor spectrum in harmonious balance.

C A I N V I N E Y A R D & C O	
SPECIAL EVENT	
Four Wheel'n Above It All	Event for 4 People

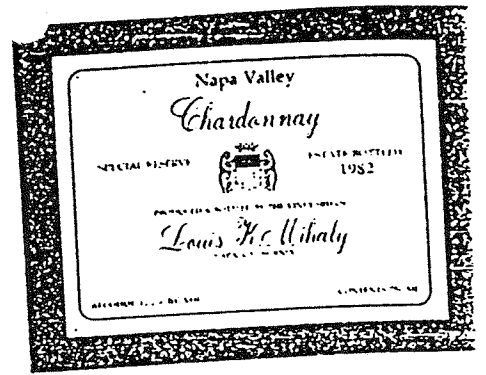
Wine Auction 1996: Experience the Magic of the Rock. No visitor to the Cain Vineyard has ever forgotten the place, with its dramatic views of the valley below of the magical rock. You are invited to come stay and experience the magic of the rock during the 1996 Wine Auction. Your whimsical stay begins on Wednesday next year with a five night stay at Cain Vineyard's guest house and three guests. A chauffeur will pick you up from your four wheel drive vehicle and deliver you to your motor vehicle and vehicle are yours for the entire stay, so that you can fully enjoy the hospitality events as well as the activities. When the schedule permits, you will tour Cain's terraced vineyard, the magical rock, and then into the cellars for an extensive wine tasting of the finest aged vintages. As a memento of your visit, you will receive gift boxes from each of the first three Cain Five vintages. Package includes five nights lodging for four people in a house on top of Spring Mountain beginning Wednesday week 1996. A chauffeur and a four wheel drive vehicle are yours for the entire stay, as well as transportation to and from the vineyard. Meals not included.

- Cain Five (36-750ml bottles, 12 each vintage)
- Five nights lodging
- Chauffeur driven four wheel drive vehicle during stay

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1995
 cain vineyard &

LOUIS K. MIHALY VINEYARD



Louis K. Mihaly Vineyard wines are grown, produced and bottled on the Silverado Trail one-and-a-half miles north of the city of Napa. The winery produces premium estate bottled, vintage-dated Chardonnay, Sauvignon Blanc and Pinot Noir varietal wines. The grapes are grown and wines are processed and finished according to the traditions of the wine regions where the grape varieties were originated. All varieties are aged in French oak barrels and more than one year in the bottle before release. The grape grower and winemaker Dr. John D. Nemeth. • The Chardonnays are classic with moderate alcohol, natural fruit and acidity balanced with slight oak flavor and supported by an elegant bouquet. The Sauvignon Blancs are dry and crisp but delicate with a complex finishing international attention for their excellence. •

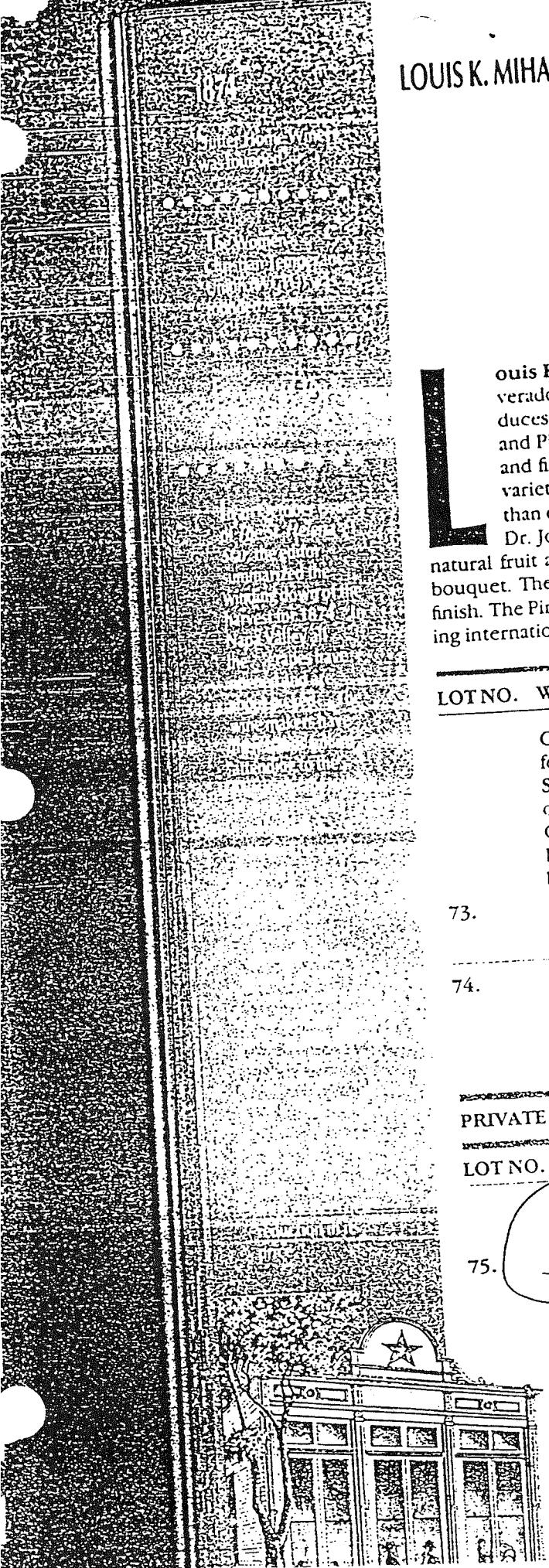
LOT NO.	WINE DESCRIPTION	VINTAGE
	CHARDONNAY—A classic, elegant, oak fermented wine reserved for restaurants.	1982
	SAUVIGNON BLANC—The only Sauvignon Blanc of this vintage available on the California market.	1981
	PINOT NOIR—Superior quality barrel fermented burgundian style with slight raspberry aftertaste.	1982
73.	1 mixed case, 4 bottles each vintage	per lot \$175
74.	2 mixed cases, 4 bottles each vintage	per lot \$175

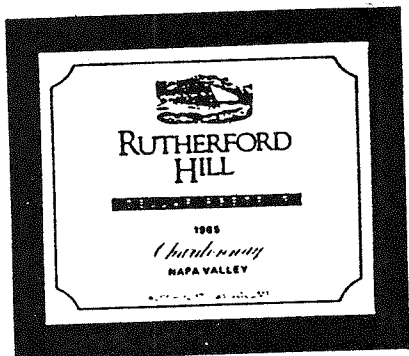
PRIVATE DONOR

LOT NO.	WINE DESCRIPTION	VINTAGE
75.	CHARDONNAY—Oak Knoll District Pine Ridge Winery 1 double magnum	1984 per lot \$75

DONATED BY MR. AND MRS. JAMES W. GOSS, GROSSE POINTE, LA.

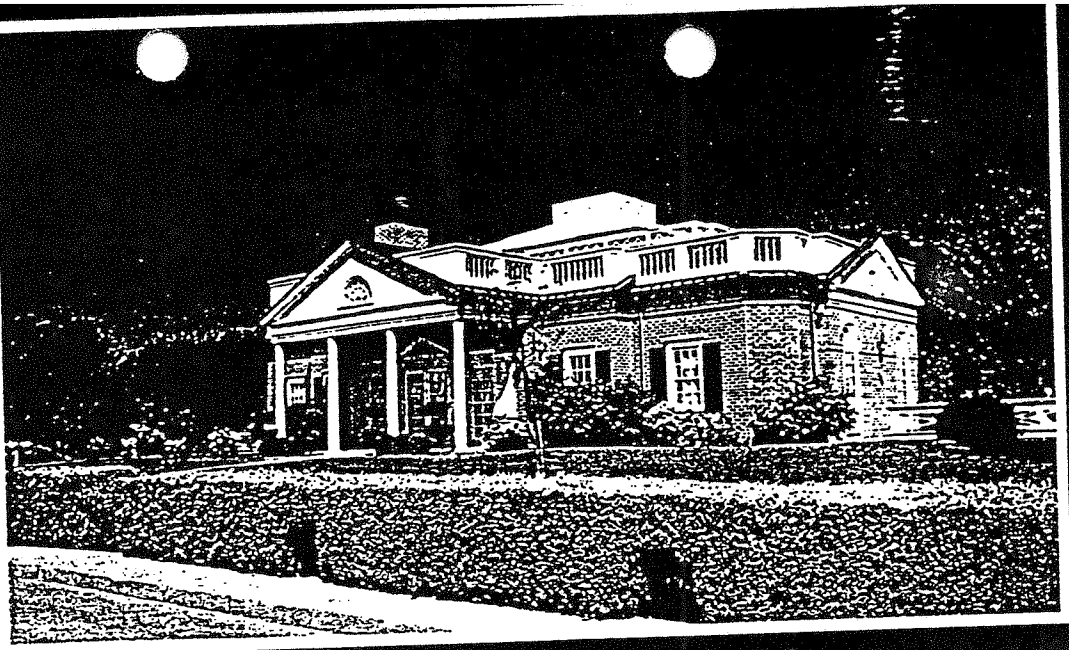
*8th Annual N.V.V.A
Auction Catalog*





For the past thirteen years, Rutherford Hill Winery has produced a limited line of premium Napa Valley varietal wines. The winery, a partnership founded in 1976 by Bill Jaeger, in the estate tradition continues to draw grapes from partners' Napa Valley vineyards. To marry the proper grape varietal to soil and climate, vineyards have been selectively located in the Oak Knoll, Rutherford, and St. Helena sections of the valley. Under winemaker Jerry Luper, winemaking combines methods that are innovative as well as traditional. Rutherford Hill's goal is to produce memorable, vibrant wines of great substance, wines that capture the essence of each varietal. In addition to possessing the structure to age gracefully, wines must be balanced and enjoyable upon release. To this end, extended aging takes place in small French oak barrels within Rutherford Hill's renowned caves, carved more than one-half mile into the steep hills behind the winery. In addition, the winery maintains a deferred release program to give wines extra bottle aging until the winemaking staff judges them ready to enjoy. Rutherford Hill Chardonnay, Merlot, Cabernet Sauvignon, Gewurztraminer, and Sauvignon Blanc have a reputation for consistency, style, and quality and have won numerous medals in the last decade. The winery also offers distinctive Reserve wines in outstanding vintage years.

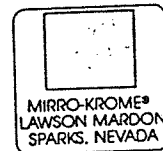
LOT NO.	WINE DESCRIPTION	VINTAGE
	CHARDONNAY	1988
	A lot specially created for the auction from a low yielding vintage with outstanding varietal character and great balance. Jerry Luper barrel fermented 100% of this wine in new French oak and left it on the lees to age in the winery's caves. Unavailable elsewhere. To be released in 1990.	
41.	1 case	per lot \$150
42.	2 cases	per case \$150
43.	2 cases	per case \$150
44.	5 cases	per case \$150
45.	10 cases	per case \$150
	MERLOT	1979
	An exceptional vintage for Merlot in the Napa Valley. This magnificent signed imperial from the winery's library offers beautifully complex flavors and aromas with a balanced structure to support extended cellaring. In wooden box.	
46.	1 imperial	per lot \$250
	CABERNET SAUVIGNON	1978
	A rare opportunity to purchase a signed library selection from a famous Napa Valley vintage. This medal winning Cabernet Sauvignon possesses structure to age gracefully well into the next century. In wooden box.	
47.	1 imperial	per lot \$250



MONTICELLO VINEYARDS NAPA VALLEY

MONTICELLO VINEYARDS
4242 Big Ranch Road
Napa, CA 94558
(707) 253-2802

Founded in 1970, this tiny Estate vineyard and winery is located in the cool "Oak Knoll" region of Napa Valley. Monticello produces some of Napa Valley's finest Chardonnay, Cabernet Sauvignon, Pinot Noir and Merlot from its own family vineyards. The architecture on the property reflects Proprietor Jay Corley's interest in Thomas Jefferson, one of our country's first wine and food enthusiasts. Winery open daily 10-4:30. Shaded picnic grove.



A large, rounded rectangular box containing three horizontal lines, intended for a name or address.

Produced by James Stevenson & Assoc. (510) 825-3138

Monticello

CELLARS

1989 CORLEY RESERVE CHARDONNAY

Our Corley Reserve was produced from grapes grown in one of Napa Valley's best Chardonnay areas—Oak Knoll. Winemaker Alan Phillips has identified a special area of the Monticello Estate as a source of exceptional Chardonnay fruit. These front blocks of the Estate have a shallow soil profile and the oldest and lowest producing vines. The grapes from this area were harvested during the second week in September. The entire crop was barrel fermented in new Vosges and Allier oak and aged on the lees for ten months. The resulting wine is rich, toasty and full-bodied with great depth of flavor, making it a perfect companion to richer seafoods or chicken in cream sauces and other lighter meats.

GOVERNMENT WARNING: 1. ACCORDING TO THE SURVEY OF GENERAL WOMEN'S HEALTH, REGULAR CONSUMPTION OF ALCOHOLIC BEVERAGES DURING PREGNANCY INCREASES THE RISK OF BIRTH DEFECTS. 2. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES

Monticello

CELLARS

1989 JEFFERSON RANCH CHARDONNAY

This Estate Bottled wine is our unique "Dinner Style" Chardonnay; specially made to accompany today's cuisine. The JEFFERSON RANCH consistently produces a high quality grape that has deep varietal character that is reflective of the Oak Knoll area. The distinctive flavors of this 100% Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1989 JEFFERSON RANCH CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

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CONTAINS SULFITES

Monticello

CELLARS

1990 JEFFERSON CUVÉE CHARDONNAY

Our 1990 JEFFERSON CUVÉE CHARDONNAY is produced primarily from a specially selected block of vineyards on the Monticello Estate. This vineyard consistently produces a high quality grape of Burgundian character that is reflective of the Oak Knoll area. The deep varietal flavors of this Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1990 JEFFERSON CUVÉE CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

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CONTAINS SULFITES

1991 ESTATE MERLOT

The 1991 Estate Merlot marks the second release from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 12-acre parcel located in the heart of our 125-acre estate. We harvested our 1991 Merlot on October 10th concluding on the 15th. After completion of fermentation 10 days later, the wine was allowed to macerate with the skins an additional 10 days, softening the tannins and extracting color. The resulting wine was aged gently in primarily new Nevers French oak barrels for an additional 18 months. The final blend emphasizes forward, rich plum flavors layered with french oak leading to a long, soft finish. Production was limited to 48 barrels.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



0 86095 15900 7

1991 ESTATE PINOT NOIR

The 1991 Estate Pinot Noir celebrates the 21st harvest from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 7-acre parcel located within the heart of our 125-acre estate. We harvested our 1991 Pinot Noir during the second week of September. After the grapes arrive at the winery, traditional burgundian methods using open-top vats, are used for fermentation and to extract rich color and flavors along with delicate floral aromas. Upon completion of fermentation 10 days later, the wine is gently transferred to Allier and Jupille French oak barrels for 12 months of additional aging. The final blend emphasizes soft forward cherry, berry flavors layered with french oak, leading to a long velvety finish. Production was limited to 80 barrels.

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CONTAINS SULFITES



0 86095 17000 2

Steltzner

1992 ESTATE BOTTLED
OAK KNOLL RANCH
NAPA VALLEY SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

GROWN, PRODUCED & BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

Oak Knoll Ranch is on the beginning of an alluvial fan formed by Dry Creek, located two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit/melon and perfume aromas and is 22% barrel-fermented in new French Vosges oak ensuring a round, smooth finish.

Our family has been dedicated to fine grape growing since 1965.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES.

Steltzner

1993 NAPA VALLEY
OAK KNOLL RANCH
SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

GROWN, PRODUCED & ESTATE BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

Oak Knoll Estate Ranch is on the beginning of an alluvial fan formed by Dry Creek, located two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit/melon and perfume aromas. This wine is 15% barrel-fermented in new Vosges French oak and aged *sur lie* for four months.

Our family has been dedicated to fine grape growing since 1965.

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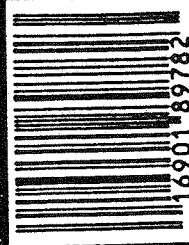
CONTAINS SULFITES.

Steltzner

1989 ESTATE BOTTLED
OAK KNOLL RANCH

NAPA VALLEY SAUVIGNON BLANC

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GROWN, PRODUCED & BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA

Oak Knoll Ranch is located on the beginning of an alluvial fan formed by Dry Creek which emanate from the western foothills of the Mayacamas Range two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

The Steltzner Family has been dedicated to fine grape growing since 1965. Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit and perfume aromas, and is partially barrel fermented. This wine is finished with a small amount of residual sugar in order to ensure a round, smooth finish.

Our Family appreciates sharing this Vintage with you and looks forward to generations of vintages to follow.

ALCOHOL 13% BY VOLUME

Steltzner

1990 ESTATE BOTTLED
OAK KNOLL RANCH

NAPA VALLEY SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

GROWN, PRODUCED & BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

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GROWN, PRODUCED & BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

Oak Knoll Ranch is on the beginning of an alluvial fan formed by Dry Creek, located two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit and perfume aromas, and is 25% barrel fermented in new French oak, with a small amount of residual sugar ensuring a round, smooth finish.

Our family has been dedicated to fine grape growing since 1965.

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Steltzner

1991 ESTATE BOTTLED
OAK KNOLL RANCH

NAPA VALLEY SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

Steltzner

1992 ESTATE BOTTLED
OAK KNOLL RANCH

NAPA VALLEY SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

GROWN, PRODUCED & BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

Oak Knoll Ranch is on the beginning of an alluvial fan formed by Dry Creek, located two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit/melon and perfume aromas and is 22% barrel-fermented in new French Vosges oak ensuring a round, smooth finish.

Our family has been dedicated to fine grape growing since 1965.

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Steltzner

1993 NAPA VALLEY
OAK KNOLL RANCH

SAUVIGNON BLANC

750 ML ALCOHOL 13% VOL

GROWN, PRODUCED & ESTATE BOTTLED BY
STELTZNER VINEYARDS, NAPA, CALIFORNIA USA.

Oak Knoll Estate Ranch is on the beginning of an alluvial fan formed by Dry Creek, located two miles north of Napa City. This well-drained soil is renowned for production of white wines of intensity and finesse.

Steltzner Sauvignon Blanc is 100% varietal, grown in a manner to emphasize its fruit/melon and perfume aromas. This wine is 15% barrel-fermented in new Vosges French oak and aged *sur lie* for four months.

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Monticello

CELLARS

1989 CORLEY RESERVE CHARDONNAY

Our Corley Reserve was produced from grapes grown in one of Napa Valley's best Chardonnay areas — Oak Knoll. Winemaker Alan Phillips has identified a special area of the Monticello Estate as a source of exceptional Chardonnay fruit. These front blocks of the Estate have a shallow soil profile and the oldest and lowest producing vines. The grapes from this area were harvested during the second week in September. The entire crop was barrel fermented in new Vosges and Allier oak and aged on the lees for ten months. The resulting wine is rich, toasty and full-bodied with great depth of flavor, making it a perfect companion to richer seafoods or chicken in cream sauces and other lighter meats.

GOVERNMENT WARNING: 1. ACCORDING TO THE SURVEY IN GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES

Monticello

CELLARS

1989 JEFFERSON RANCH CHARDONNAY

This Estate Bottled wine is our unique "Dinner Style" Chardonnay; specially made to accompany today's cuisine. The JEFFERSON RANCH consistently produces a high quality grape that has deep varietal character that is reflective of the Oak Knoll area. The distinctive flavors of this 100% Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1989 JEFFERSON RANCH CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

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CONTAINS SULFITES

Monticello

CELLARS

1990 JEFFERSON CUVÉE CHARDONNAY

Our 1990 JEFFERSON CUVÉE CHARDONNAY is produced primarily from a specially selected block of vineyards on the Monticello Estate. This vineyard consistently produces a high quality grape of Burgundian character that is reflective of the Oak Knoll area. The deep varietal flavors of this Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1990 JEFFERSON CUVÉE CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

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CONTAINS SULFITES

1991 ESTATE MERLOT

The 1991 Estate Merlot marks the second release from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 12-acre parcel located in the heart of our 125-acre estate. We harvested our 1991 Merlot on October 10th concluding on the 15th. After completion of fermentation 10 days later, the wine was allowed to macerate with the skins an additional 10 days, softening the tannins and extracting color. The resulting wine was aged gently in primarily new Nevers French oak barrels for an additional 18 months. The final blend emphasizes forward, rich plum flavors layered with french oak leading to a long, soft finish. Production was limited to 48 barrels.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



1991 ESTATE PINOT NOIR

The 1991 Estate Pinot Noir celebrates the 21st harvest from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 7-acre parcel located within the heart of our 125-acre estate. We harvested our 1991 Pinot Noir during the second week of September. After the grapes arrive at the winery, traditional burgundian methods using open-top vats, are used for fermentation and to extract rich color and flavors along with delicate floral aromas. Upon completion of fermentation 10 days later, the wine is gently transferred to Allier and Jupille French oak barrels for 12 months of additional aging. The final blend emphasizes soft forward cherry, berry flavors layered with french oak, leading to a long velvety finish. Production was limited to 80 barrels.

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CONTAINS SULFITES



MONTICELLO

CORLEY FAMILY VINEYARDS

August 1, 1996

1994 CORLEY RESERVE CHARDONNAY

The temperature in 1994 was very moderate resulting in a long growing season. The start of crush was delayed nearly a month past normal. We harvested chardonnay grapes in late September and early October and quality was exceptional, due in large part to the long "hang-time" of the grapes on the vines. All the grapes for this wine came from the Oak Knoll region of Napa Valley where Monticello is located. The vineyards are owned by us and have been farmed with great care for over 25 years. All the barrels are fermented and aged sur lie, with regular stirring of the lees, which adds complexity. Sixty percent of the juice underwent malolactic fermentation to provide even more creaminess and a silky smooth texture. The 1993 Corley Reserve Chardonnay is one we take great pride in putting the Corley name on. It is a rich, complex wine of great intensity. Cinnamon and toasty oak aromas augment the full varietal flavors with a long and lingering finish. While very enjoyable now, additional aging will be rewarded with an even greater depth and complexity of character.

Alcohol: 14.1% pH: 3.30 Total Acid: .63

1993 ESTATE CHARDONNAY

The Chardonnay fruit for this offering comes exclusively from our own Estate vineyards in the cool Oak Knoll region of Napa Valley. The low daily temperatures combined with the lingering morning fog provide an ideal growing season to properly mature the Chardonnay grapes. Selective shoot and cluster thinning helped to manage vineyard yields and combined with leaf pulling, helped the grapes to mature and develop full, varietal flavors. The grapes for this harvest were picked from August 29 - September 11, 1993. Approximately 35% of the wine underwent malolactic fermentation which provides additional complexity and mouthfeel. This full-bodied, beautifully balanced wine offers aromas and rich flavors of apple, pear, citrus, spice and toasty new oak.

Alcohol: 14.1% pH: 3.25 Total Acid: .67

1993 JEFFERSON CUVÉE CABERNET SAUVIGNON

The 1993 Jefferson Cuvée Cabernet Sauvignon from Monticello Vineyards was made from grapes grown on our own State Lane Vineyard located in Yountville. The moderate growing conditions of this area tend to produce fruit that is intense in color and flavor. 1993 was a "typical" weather year for Napa Valley in that the days were warm and the nights cool. The grapes were harvested during the first week of October. The vineyard was planted in 1971 and the wine produced from it shows the positive aspects of mature vines in that it is so well balanced. After harvesting, the grapes were crushed and fermented in our normal fashion. We did prolong the skin contact time by employing the technique of extended maceration for several weeks after the primary fermentation was complete. This procedure helps to soften the tannins and thereby increases the suppleness of the final wine. Barrel aging was in 100% French oak for 23 months. The wine was unfinned, lightly filtered and bottled in the Spring of 1996. This deep ruby hued wine has a wonderful aromas of spicy anise and black currants. The texture of the wine is an elegant and well-balanced blend of fruit and oak flavors.

Alcohol: 13.8% pH: 3.45 Total Acid: .70

1992 CORLEY RESERVE CABERNET SAUVIGNON

The grape harvest of 1992 was notable for its short duration. A warm and dry summer weather pattern lasting for several months resulted in a late-August start to crush. The grapes for our Corley Reserve Cabernet Sauvignon were picked on September 17th. This wine was produced from 100% Estate Grown grapes, including Tietjen Vineyard in the prime Rutherford Bench area. The warm days and well drained soil typical of this viticultural area produce fruit with intense flavors and excellent quality. The grapes were aged for 22 months in French Nevers barrels. The resulting wine is rich with soft, complex flavors of blackberry and cassis with a hint of oak and moderate tannins. The wine will continue to age well for many years.

Alcohol: 14.0% pH: 3.55 Total Acid: .69

1993 ESTATE MERLOT

The 1993 Estate Merlot marks the fourth release from our estate vineyards located in the Oak Knoll area of the Napa Valley. A small block, only 12 acres of our vineyard was planted to Merlot in the mid-1980's, in a sight uniquely suited to this varietal. The cool temperatures and foggy mornings in our vineyard allow the fruit a long growing season for maximum flavor development and good acidity. In the vineyard, we pay special attention to canopy and yield management. This is accomplished through shoot thinning, leafing and fruit thinning. The result is a wine with a tremendous concentration of flavors. We harvested our 1993 Merlot on September 29, 1993. After completing fermentation, we leave the wine with the skins an additional 11 days of extended maceration. This softens the tannins and adds complexity and extracts more color. The resulting wine was aged gently in new Nevers French oak barrels for an additional 24 months. This wine is medium-bodied with plenty of stuffing but offers the suppleness that is typical of this varietal. Layers of black cherry and other black fruit flavors are packed into this wine with a touch of new French oak and round tannins that will allow it to continue to develop for many years to come.

Alcohol: 13.9% pH: 3.35 Total Acid: .74

1993 ESTATE PINOT NOIR

This 1993 Pinot Noir celebrates the 23rd harvest from our vineyards located in the cool Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small parcel located in the heart of our Estate. The grapes were thinned at veraison by about 50% of the crop level to insure a low yield and maximum flavors. The yield was approximately 2.6 tons/acre. Clusters are hand picked, immediately delivered to the winery and crushed into 1/2 ton open top fermenters for 10 days. This special process allows for maximum color extraction without harsh tannins. The harvest of 1993 began in August and our Pinot Noir was picked on the 26th. The wine was aged for 12 months, we chose a combination of Allier and Voges french oak barrels, adding touches of spice and aromatic smokiness. The final blend emphasizes rich flavors of black cherry and strawberry. The nose offers touches of vanilla and toast, leading to a long, silky finish.

Alcohol: 13.9% pH: 3.39 Total Acid: .66

1991 CHATEAU M

Chateau M is crafted from grapes grown on our 80-acre estate and is only our fifth release in 15 years. Growing conditions for this dessert wine occur only in those unique years when the weather patterns allow for the ideal combination of heat and humidity that allows "botrytis" to develop. The Semillon and Sauvignon Blanc is barrel aged separately for three years and then blended together, resulting in the classic sauterne blend. The golden amber color reflects a nose of candied fruits and honey leading to sweet, full flavors of pear and apricot fruit on the palate concluding with a long, rich finish.

Alcohol: 15.0% pH: 3.70 Total Acid: .70 R.S.: 10%

1988 DOMAINE MONTREAUX BRUT

We are pleased to release our FIFTH vintage of Brut from this tiny estate vineyard. The commitment to produce California's finest vintage Brut prompted the development of Domaine Montreaux in 1983. Our 32-acre vineyard is located in the Oak Knoll/Big Ranch area of Napa Valley. All of these wines are hand-crafted, from the planting of the vines to the labeling of each individual bottle. Adopting some of the oldest champagne techniques (today used by only a few producers such as Krug and Bollinger), Montreaux wines are barrel fermented and barrel aged. Our 1988 Montreaux displays a subtle combination of aromas including honey and toasted almonds with hints of raspberries and apples. On the palate, the creamy entry is complemented by notes of orange zest and rich Pinot Noir characteristics of cherry and wild berries. Apple and pear flavors are delicately balanced by firm acids and a rich mouthfeel on the finish.

40% 1988 Estate Chardonnay; 60% 1988 Estate Pinot Noir; Dosage: 100% Barrel Fermented Chardonnay from Block IV, En Tirage: 7 Years. Alcohol: 12.4% Total Acid: .87 R.S. .75

MONTICELLO

V I N E Y A R D S

THE MONTICELLO STORY

1995 marked Monticello Vineyards' 25th year of excellence in grape growing in Napa Valley. We take special pride in the stature and recognition that we have gained as a WINEGROWER, both nationally and internationally.

Jay Corley began searching in 1969 for an appropriate site to grow wine grapes and quickly recognized that the best wines in the United States were made from grapes grown in Napa Valley. Because of his personal interest in Burgundian-style wines Jay chose to initially focus on Chardonnay and Pinot Noir and therefore acquired land in the Oak Knoll area of Napa Valley, just north of the town of Napa. With it's cooler temperatures, the Oak Knoll area is ideal for growing these varietals.

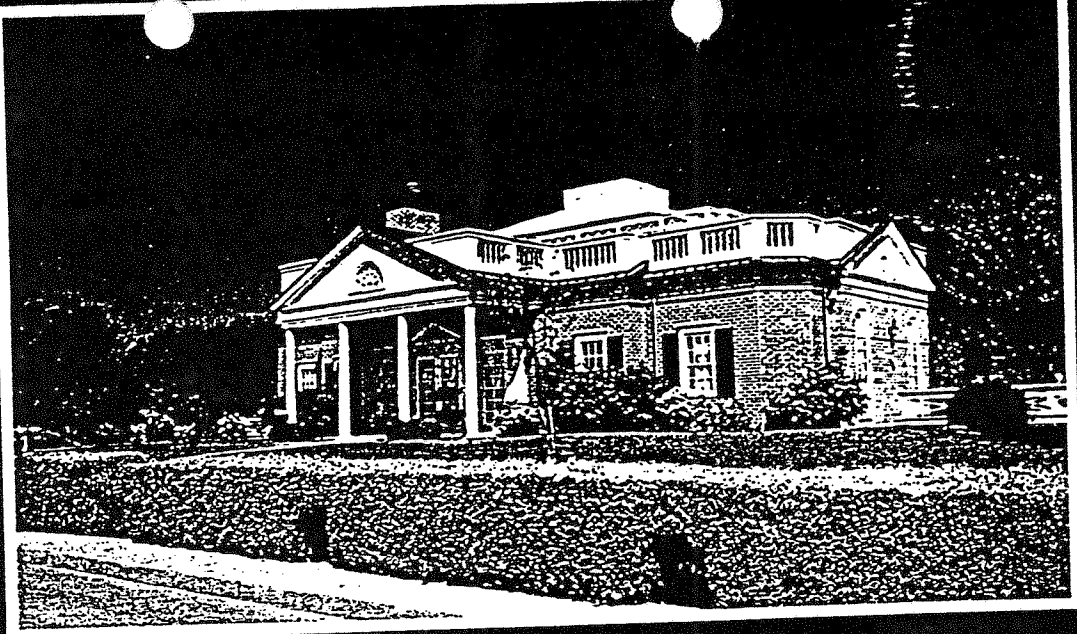
Great wines are made in the vineyards - this is why Monticello has made such a tremendous commitment to ownership of the most suitable land for our grapes. Every detail is meticulously controlled - from clonal selections and trellis design to hand-harvesting the fruit.

A winemaker was hired in 1980 to oversee the harvest and crushing of grapes that year at a nearby winery. A new state of the art production facility was completed and first used for the 1982 harvest. The design and equipment selections for the winery parallel the commitment to excellence evident in the vineyard and included a sophisticated dejuicing and holding tank system; the first one in the Napa Valley.

Monticello now produces 20,000 cases of wine annually: Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon and, when weather permits, a late-harvest Semillon. The Chardonnay, Pinot Noir, Merlot & Semillon are all from our home vineyard. The Cabernet Sauvignon is from our State Lane Vineyard in Yountville which has warmer temperatures and is ideal for ripening the thicker skinned Cabernet grape. The goal and philosophy of our winemaking is to craft wines of world class quality which reflect the flavor character of the particular grape and also carry the signature of the vineyard.

Because of Jay Corley's special interest in Thomas Jefferson and in recognition of Jefferson's contributions to American wine and food, Monticello's "Jefferson House" was patterned after Thomas Jefferson's Estate in Virginia. The "Jefferson House" includes offices, a culinary center, dining room and other hospitality areas for special visitors and stands as a symbol of excellence of the Monticello Estate.

"The first 25 years have prepared us for the next generation as WINEGROWERS in Napa Valley." -Jay Corley, Founder



MONTICELLO VINEYARDS NAPA VALLEY

MONTICELLO VINEYARDS
4242 Big Ranch Road
Napa, CA 94558
(707) 253-2802

Founded in 1970, this tiny Estate vineyard and winery is located in the cool "Oak Knoll" region of Napa Valley. Monticello produces some of Napa Valley's finest Chardonnay, Cabernet Sauvignon, Pinot Noir and Merlot from its own family vineyards. The architecture on the property reflects Proprietor Jay Corley's interest in Thomas Jefferson, one of our country's first wine and food enthusiasts. Winery open daily 10-4:30. Shaded picnic grove.



A large, rounded rectangular box with three horizontal lines inside, intended for a return address.

Produced by James Stevenson & Assoc. (510) 825-3138

own yeast. The wild yeast wine possessed a much more so impressed the wild yeast lot

re fermented 50%. The results were as we have experienced. Technique, we are agree with our own

by, Winemaker



el Grande of Cafe a perfect match! If located at 1728 Post you saw them here!

with
UCE (For 2)

o 4 double chops)
pper, fresh ground
on(4oz.), chopped
oped
roughly chopped
cap into small cubes
n stock

Spinach)
rlic cloves, minced
& fresh ground
k pepper
erous pinch/ea.)
eat olive oil in sauté
amb chops in pan.
chops on all sides
ve. With the skillet
prunes and chiles.
prox. 5 mins.), stir
rowned (approx. 8
medium. Lay lamb
over on sauté pan.
be rosy pink at this
on a platter. Add
wer heat & simmer

for 5 mins. Allow mixture to cool until warm. Transfer the ingredients, with liquid, to a blender & carefully puree. Return puree to same skillet. Bring to boil then lower heat to simmer. Add cream and season to taste with a pinch of salt. Transfer sauce to a smaller container & keep warm. Rinse out skillet & wipe dry for next step (spinach).

To sauté the spinach, heat olive oil over high. Add onion & garlic and sauté very quickly until the onion just starts to caramelize. Add spinach all at once. Stir until spinach is completely wilted. Add generous pinch of salt & pepper.

TO SERVE: Warm the lamb chops for a few minutes in hot oven. Divide the spinach between two dinner plates and arrange lamb chops over the spinach. Spoon some of the sauce over each chop & serve. (Alternatively, each chop may be split in two between the bones. In this case, arrange four single chops on each plate).

HARVEST 1995

1995 was a memorable year in the Napa Valley, most notably for the weather! Two floods, late rains, hail, cool spring weather, then heat. While those conditions kept us busy in the vineyards with crop thinning & leaf pulling to maximize fruit quality, the results - now in barrels - were worth all the efforts. The cool and damp Spring delayed the flowering of the grape clusters for several weeks, which consequently delayed their harvest dates well past normal. We started crushing the third week of September. Thanks to a long period of Indian Summer weather in late Fall, everything was picked at optimum maturity levels. While it is too early to determine which wines will be destined for Monticello Estate or for the Corley Reserve labels, we can say with confidence that all the 1995 wines are of very good to outstanding quality!

Chardonnay grapes were picked after a long growing season and are showing great concentration of fruit. For the first time we picked some grapes from our new plantings and the results are very rewarding. All the decisions that we needed to make for new rootstocks, grape clones and trellis systems definitely appear to be the right ones.

Pinot Noir also benefited from the prolonged growing season by providing us with fruit that is typical of our Oak Knoll area...good color, depth of flavor and supple structure.

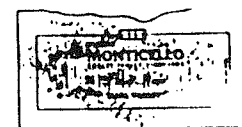
Merlot and Monticello are becoming very good friends. Our estate grown merlot grapes are just getting better & better each year. 1993 & 1994 have both turned out to be wonderful wines and 1995 is already showing signs of excellence!

Cabernet Sauvignon is the most difficult of all varietal wines to gauge for quality when it is young. It is slow to develop, as everyone who collects it knows, but I can tell you it is looking very good!

-John McKay, Winemaker

NEW RELEASES!

1993 ESTATE PINOT NOIR, Corley Family Vineyards



This vintage of Estate Pinot Noir celebrates our 23rd Harvest from our vineyards located in the cool Oak Knoll Region of Napa Valley. This wine was crafted from grapes grown on a small parcel located in the heart of our Estate Vineyards. The grapes were thinned at veraison by 50% of the crop to insure low yields (about 2.6 tons/acre) & maximum flavors. The clusters were hand picked, immediately delivered to the winery & crushed into 1/2 ton, open-top fermenters. During the 10 day fermentation, the "cap" was gently punched-down by hand. This special process allows for maximum color extraction without harsh tannins. The resulting wine was then aged in French oak (Allier & Vosges) for 12 months which added a wonderful touch of spice & aromatic smokiness. The final blend offers aromas of vanilla, black cherry and hints of mint & chocolate with rich flavors of ripe cherry, wild berry, & creamy oak and is topped off with a long, silky finish.

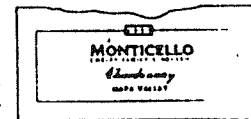


1994 CORLEY RESERVE, WILD YEAST CHARDONNAY

This is our premier release of a "Wild Yeast" chardonnay and it is one of the most stunning wines we've ever produced. The process of using native or "wild" yeast means letting the yeasts that naturally occur on the grapes initiate the primary fermentation. This helps us create a wine with even more distinct vineyard characteristics. The long, cool 1994 growing season delayed the start of harvest well into September and grape quality was exceptional due to the extended "hang time". The resulting wine is ripe with pear & honey aromas which are enhanced by spicy, toasty oak. The texture is smooth and creamy with lingering aftertastes of hazelnut & butterscotch.

**Due to its limited production (230 cs.), this wine is only available directly from the winery.*

1993 ESTATE CHARDONNAY, Corley Family Vineyards



The fruit for this offering of Estate Chardonnay came exclusively from our vineyards in the cool Oak Knoll region of Napa Valley. The low daily temperatures, combined with the lingering morning fog provide an ideal growing climate to properly mature chardonnay grapes. Selective shoot and cluster thinning helped to manage vineyard yields and, combined with leaf pulling, allowed the grapes to mature and develop full varietal flavors. Approximately 35% of this wine underwent malolactic fermentation which provides additional complexity and mouthfeel. This full-bodied, beautifully balanced wine offers aromas and rich flavors of apple, pear, citrus, spice and toasty new oak.

with wine. The longer the wine rests on the yeast, the more character the wine develops. This yeastiness is sometimes described in our wines as a "bread dough" or "croissant" characteristic. The best and most expensive bubblyies have generally spent the longest time on the yeast or "lees".

Q Where do the grapes come from?

A All of the grapes for Domaine Montreaux are 100% Estate grown and come from our vineyards in the Oak Knoll Region of Napa Valley. The cooler climate of this region is perfect for growing chardonnay and pinot noir.

NOTE: The current vintage of Domaine Montreaux is the 1987 Brut. To order Montreaux for yourself, as a gift or for any additional information, please call the Domaine Montreaux office at (707) 253-2802 or (800) 743-6668.

WINE & FOOD

This recipe comes from Bacchanalia Restaurant in Atlanta, GA (one of Kevin Corley's favorites!). Chefs / owners since 1993, Clifford Harrison & Annie Quatrano graduated from the California Culinary Academy in San Francisco in 1987. They were voted "Chef(s) of the Year" by the James Beard Foundation and in the August 1995 issue of Food & Wine Magazine, they earned the title "Best New Chef(s)". They chose this recipe to go with our newly released 1992 Corley Reserve Cabernet Sauvignon. A perfect combination for those cold Winter nights coming up!

SALT & THYME CURED TENDERLOIN OF BEEF WITH SALSA VERDE

1 whole Tenderloin of Beef (trimmed of fat & sinew)
2 tbsp. fresh thyme
1 tbsp. cracked black pepper 2 tbsp. coarse sea salt

Combine thyme, salt & pepper and sprinkle on sheetpan. Roll Tenderloin in mixture and let sit uncovered in refrigerator for 2-4 hours. Sear exterior of meat in very hot, non-stick pan or on a very hot grill to seal in juices, then roast in a hot (400 degrees) oven for about 10 minutes or until desired temperature. Cliff & Annie recommend letting this rest for about five minutes then slice to order and serve with salsa verde. It is also delicious at room temperature.

SALSA VERDE

2 tbsp. chopped Italian parsley 1 tbsp. fresh thyme-leaves
2 tbsp. diced shallot coarse sea salt
1 cup fruity, extra virgin olive oil cracked black pepper
2 tbsp. capers - non pareilles - rinsed and drained

Combine all ingredients and let stand at room temperature. Store in refrigerator - serve at room temperature.

I find friendship to be like wine...raw when new, ripened with age...the true old man's milk and restorative cordial." T. Jefferson

Trefethen Vineyards
Estate Grown
Estate Produced
Estate Bottled

Tradition tempers technology at Trefethen Vineyards, where a century-old winery and the latest in winemaking equipment give the Trefethen family, and their wines, the best of both worlds.

Vines have flourished in the Oak Knoll Station area of Napa since the 1850s. James and George Goodman were among the first to establish a vineyard there. In 1886, they built the winery that stands today as Trefethen Vineyards. Their ranch was called Eshcol, a Biblical reference to an immense cluster of grapes, and their wines received top honors as early as 1888.



John and Janet Trefethen



Although he recently handed the title of Vineyard Manager to his son, Steve (left), Tony Baldini (right) still helps tend the land from dawn to dusk.

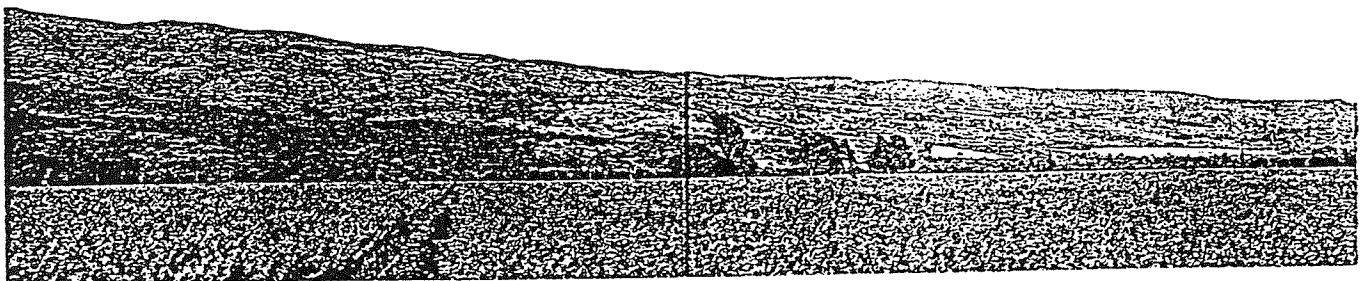
Winemaking in California – particularly in Napa – continued to grow and prosper for several years. But America's first wine boom went bust in the early 20th century when dozens of wineries closed due to phylloxera and Prohibition. Agriculture in the Napa Valley returned to fruit orchards and wheat fields.

In 1968, Gene and Katie Trefethen bought neglected orchards and grape vines in the cool southern end of the Napa Valley where the Goodman grapes once thrived. To revitalize the old Eshcol property, the Trefethens hired Tony Baldini.

Working closely with "Mr. T" and his son John, Tony planted and nurtured new vines on the 600-acre valley estate and the 50 hillside acres to the northwest.



Today Trefethen is the only remaining wooden gravity-flow winery in the Napa Valley; here horses are delivering grapes to be hoisted to the third floor during harvest.



INSIDE NAPA VALLEY

A Visitor's Guide

Touring Yountville, Stag's Leap and Oak Knoll districts

By **PAUL FRANSON**
For *Inside Napa Valley*

YOUNTVILLE

The Yountville, Stag's Leap and Oak Knoll districts near Yountville contain some of the most renowned wineries of Napa Valley. The area is a great site for a pleasant, mostly flat 15-mile tour starting at Vintage 1870 in Yountville.

Leaving the lot, turn left, then right on Humboldt Street, left on Yount Street, then right on Yountville Crossroad.

You'll pass vineyards on the flat valley floor, and at 1.4 miles come to a wildlife viewing area at the Napa River. At 1.6 miles, you enter the famous Stag's Leap District, whose many wineries exploit the unique soil and climate to produce exceptional cabernet sauvignons. All the wineries mentioned welcome visitors without appointments unless noted, but you'll probably not want to taste at too many while on your bike tour.

The first winery is Goosecross Cellars. At 1.8 miles, turn left on State Lane. The winery is about 1/2 mile away. Goosecross, like most smaller wineries away from Highway 29, is friendly and welcoming.

Staying on the main route along Yountville Crossroads, find S. Anderson Cellars which makes excellent sparkling and still wines. A tour of its interesting caves requires advance reservations.

Continuing up a gentle rise, turn right at Silverado Trail. It generally has a wide shoulder though cars zoom by. The Trail rises gradually, but it's manageable for casual cyclists.

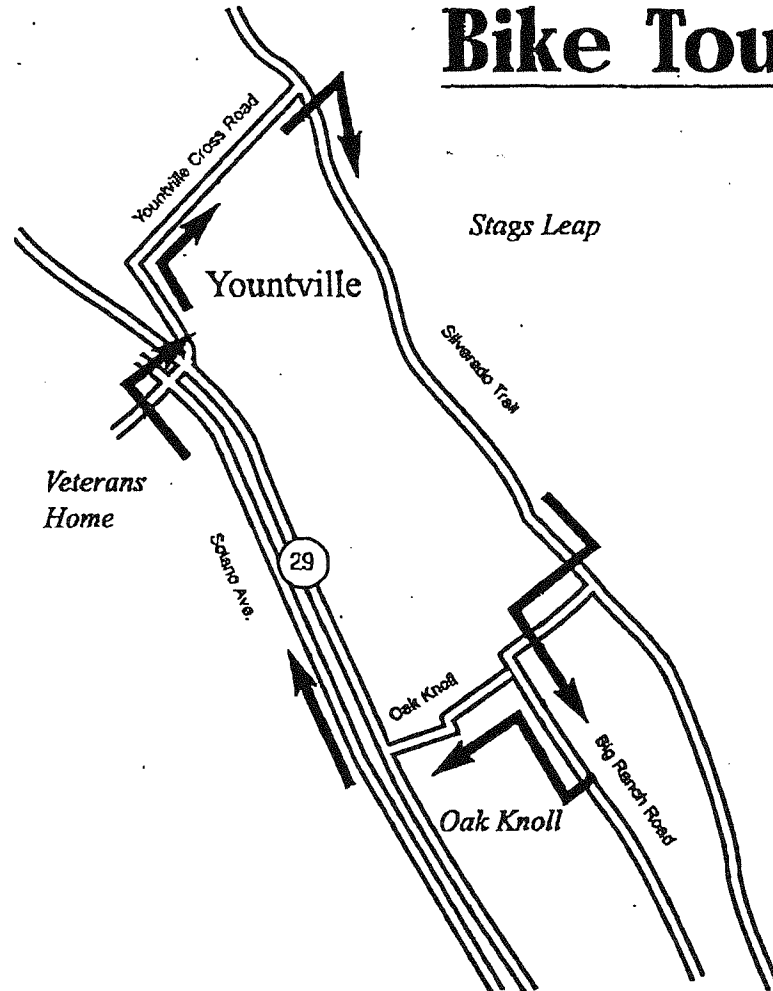
Robert Sinskey Vineyards at 2.6 miles specializes in pinot noir. It has a picnic area and is just past a school house now a private residence. At 3.4 miles is the entrance to Shafer Vineyard, which requires appointments for visits.

Up a steep hill on the right at 3.9 miles is Silverado Vineyard, owned by the Disney family. It's a great view with a friendly reception at the top. The winery makes excellent wines including sangiovese. Pine Ridge, a 1/2 mile farther, has an excellent tour and pleasant picnic grounds. Small Steltzner Vineyards lies across the Trail.

Famous Stag's Leap Wine Cellars is at 4 miles and just past is Regusci

See BIKE, Page 9

Bike Tour



Top 10 Reasons Why You Should Visit

WILLIAM HILL
WINERY

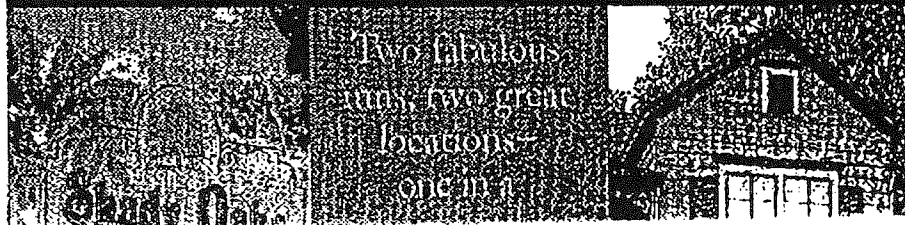
- 10. The winery is not located on a fault line but the staff shakes, rattles and rolls!
- 9. We have turned over a new "leaf", literally! -- allow us to show you how.
- 8. In-house studies suggest that the health benefits of our wines, taken in moderation, FAR outweigh those of other producers!
- 7. Our staff is fun, friendly and nude! (NOT)
- 6. Meet a native Napan! (1 of 100 remaining)
- 5. Discover new food pairing ideas for our

Open daily
10am-4:30pm



1761 Atlas Peak Rd.
Napa, CA 94558

Napa Valley's Finest Inns



INSIDE NAPA VALLEY

A Visitor's Guide

Mom

From Page 8

- Classic Cadillac Limousine (restored vintage cadillacs), 707/252-2339
- Antique Tours (restored Packards - some convertible), 707/226-9227
- Tour d'Elegance (restored vintage Rolls Royce), 707/259-0400
- Napa Valley Model "A" Rentals, 707/944-1106
- Does your Mom enjoy train rides? How about lunch or dinner aboard the Napa Valley Wine Train. Pampered in the indulgence of beautiful scenery and gourmet cuisine, moms will enjoy tasting fine wine while relaxing as the Napa Valley Wine Train cruises through California's famed wine country. Gift certificates can be purchased by calling 707/253-2111 or 1-800-427-4124, or at any of the 140 Bass Outlets throughout California.

Some noted valley spa facilities:

- Nothing says "I love you, Mom," more than a day of pampering and relaxation at any one of the many fine spa facilities in the valley.
- Golden Haven Hot Springs, 707/942-6793
 - Lincoln Avenue Spa, 707/942-5296
 - Cedar Street Spa, 707/942-2947
 - Villagio Inn & Spa, 707/945-4545 or 1-800-351-1133
 - Health Spa Napa Valley, 707/967-8800

- Mount View Hotel and Spa, 707/942-6877 or 1-800-816-6877
- Indian Springs Napa Valley, 707/942-4913
- Calistoga Spa Hot Springs, 707/942-6269
- Dr. Wilkinson's Hot Springs, 707/942-4102
- Euro-Spa & Inn, 707/942-6829
- Calistoga Village Inn & Spa, 707/942-0991
- Lavender Hill Spa, 707/942-4495 or 1-800-528-4772
- White Sulphur Springs Resort and Spa, 707/963-8588 or 1-800-593-8873
- Calistoga Oasis Spa at Roman Spa Resort, 707/942-2122

If wining and dining, indulging in a spa experience, or, hot air ballooning just doesn't cut it for your mom, spend quality time with her checking out the valley's upscale shops and world-class art galleries. From downtown Napa, Yountville, St. Helena and Calistoga, the shopping is extraordinary and the art is exquisite.

And if mom is an outdoorsy-type wine country offers hiking, biking and golfing. The valley has several public golf courses and many scenic spots for hiking and biking.

Whatever the plans or presents for your mom this Mother's Day might be, try not to say "I love you," by dropping off a basket of laundry and gift wrapped iron.

Bike

From Page 4

Winery, one of the newest wineries in the valley, but occupying one of the oldest buildings, a magnificent old stone barn.

It's followed by Chimney Rock, whose vineyards replaced half of a golf course. Next is French-flavored Clos du Val; it has picnic grounds. Then comes Cathy's Cafe, the only restaurant on the Silverado Trail south of Calistoga.

At 6.9 miles, turn right on Oak Knoll Road. Ride to Big Ranch Road and turn left. Monticello Cellars at 8 miles has a scale-version of Thomas Jefferson's home in Virginia, plus a picnic area. Just past is Tuscan-looking Andretti Winery, partly owned by the race-car driver. At 8.4 miles, Tony Soter's Etude winery can't welcome visitors because it sells its limited production almost instantly.

Making a U-turn, return to the western leg of Oak Knoll at 9.2 miles and turn left. The entrance to Trefethen Winery is at 9.8 miles. This area is

Oak Knoll, a cool region of the valley excellent for grapes like chardonnay and pinot noir.

The entrance to Trefethen winds through attractive vineyards to the historic Eschol winery building. Return to Oak Knoll and turn right.

Carefully cross Highway 29 and turn right on Solano Avenue, a quiet road that parallels the highway from Napa to Yountville.

At 10.6 miles is the Red Hen Antique Store and Cantina, inexplicably marked by a large white rooster. The restaurant has Mexican-American food with patio seating. It's a great place to relax on a warm afternoon. Staying on Solano, Newlan Winery offers tasting by appointment (but you can try without one) at 11 miles.

Solano ends at 14 miles. Ahead lies Domaine Chandon with its elegant tasting room and exquisite restaurant. Left up the tree-shaded lane is the California Veterans Home and the new Napa Valley Museum, a must visit.

Return to Washington Street under the freeway overpass, then left to Vintage 1870 at 15 miles.



9th Annual

Father's

SCHOOL CENSUS FOR 1858 AND 1881.

DISTRICTS.	No. of Children.		DISTRICTS.	No. of Children.	
	1858.	1881.		1858.	1881.
American Canon.....	27		Oakville.....		28
Atlas Peak.....	15		Pope Valley.....		16
Buchanan.....	97		Putah.....		19
Bennett.....	80		Redwood.....		22
Berryessa.....	63		Soda Canyon.....		36
Caneras.....	56	43	Soscol.....	43	40
Calistoga.....	235		Salvador.....		38
Chiles.....	66		Silverado.....		25
Cherry Valley.....	18		Spring Mountain.....		23
Chiles Valley.....	16		St. Helena.....		334
Conn Valley.....	31		Sulphur Springs.....		50
Capelle Valley.....	25		Summit.....		25
Crystal Springs.....	24		Tucker.....		39
Cinnabar.....	47		Upper Pope Valley.....		32
Franklin.....	30	55	Vineand.....		107
Foss Valley.....	22		Wooden Valley.....		10
Gordon Valley.....	40		Yount.....	141	47
Hardin.....	25		Zen Zen.....		11
Harmony.....	65		Fischer's School Ho.....	57	
Howard.....	64		Brown's Valley.....	50	
Howell Mountain.....	34		Hot Springs No. 1.....	39	
High Valley.....	15		Hot Springs No. 2.....	122	
Jefferson.....	32		Hot Springs No. 3.....	33	
Liberty.....	56		Clear Lake No. 1.....	50	
Lodi.....	27		Clear Lake No. 2.....	38	
Lone Tree.....	19		Monroe.....		
Mountain.....	22		Squatter Valley.....	63	
Napa.....	131	978			
Oak Grove.....	18		Total.....	903	3202
Oak Knoll.....	41				

LIFE AND ROADS IN NAPA COUNTY.

No State in the Union or county in any State has better wagon roads than this county. In the garden of the valleys of Napa, Pope, Chiles and Berryessa, such roads are seldom equaled nener surpassed. What would a Board of County Commissioners in Ohio think of sprinkling their main public thoroughfares. Yet such is the case here, an eastern dream in western reality. When this is told east of the Rockies the man will gaze in wonder on his neighbor's face--But here is life and comfort, from the lofty hills on either side the eye is carried into the valleys below, and

Wallace : History of Napa County 1901

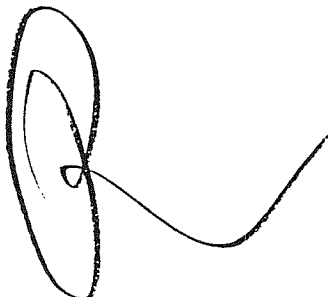
STATISTICS.

Place the Number in figures after each item.

Number of Acres Sowed for Crop of 1890.	No. of Acres.	Average Production in Past Years per Acre, in Cents.	Number of Acres of Growing Grape Vines.					Average yield per acre in tons of wine or raisins.
			Age.					
			One Year.	Two Years.	Three Years.	Four Years.	5 Years and over.	
Wheat—for grain.....	 Cents	For Table.....					
Wheat—for hay.....	 Tons	For Wine.....					
Barley—for grain.....	 Cents	For Raisins.....					
Barley—for hay.....	 Tons	Sulfanas.....					
Oats—for grain.....	 Cents	In 1889.....					
Oats—for hay.....	 Tons	How many gallons of wine made?.....					gallons
Corn.....	 Cents	How many boxes of raisins made?.....					boxes
			How many tons of grapes sold for market?.....					tons

Number fruit trees growing 306

Total acres of hay 1889



Page 26

NAPA COUNTY.

Road District No. 11

Name of School District,

Oak Knoll

STATEMENT OF

J. H. Goodman Mos.
George E. Goodman

Mortgage.....

Military Duty? Yes—No.
Demand for \$2.00 Poll Tax.

1890.

This Statement must be properly filled out and returned to the Assessor within ten days from service.

Dated.....

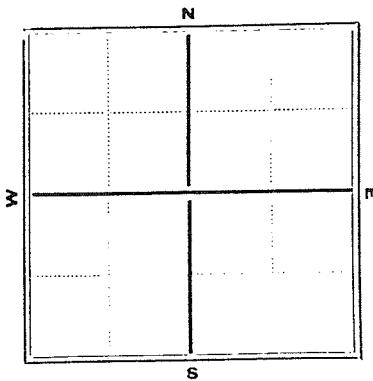
NOTICE TO TAXPAYERS.

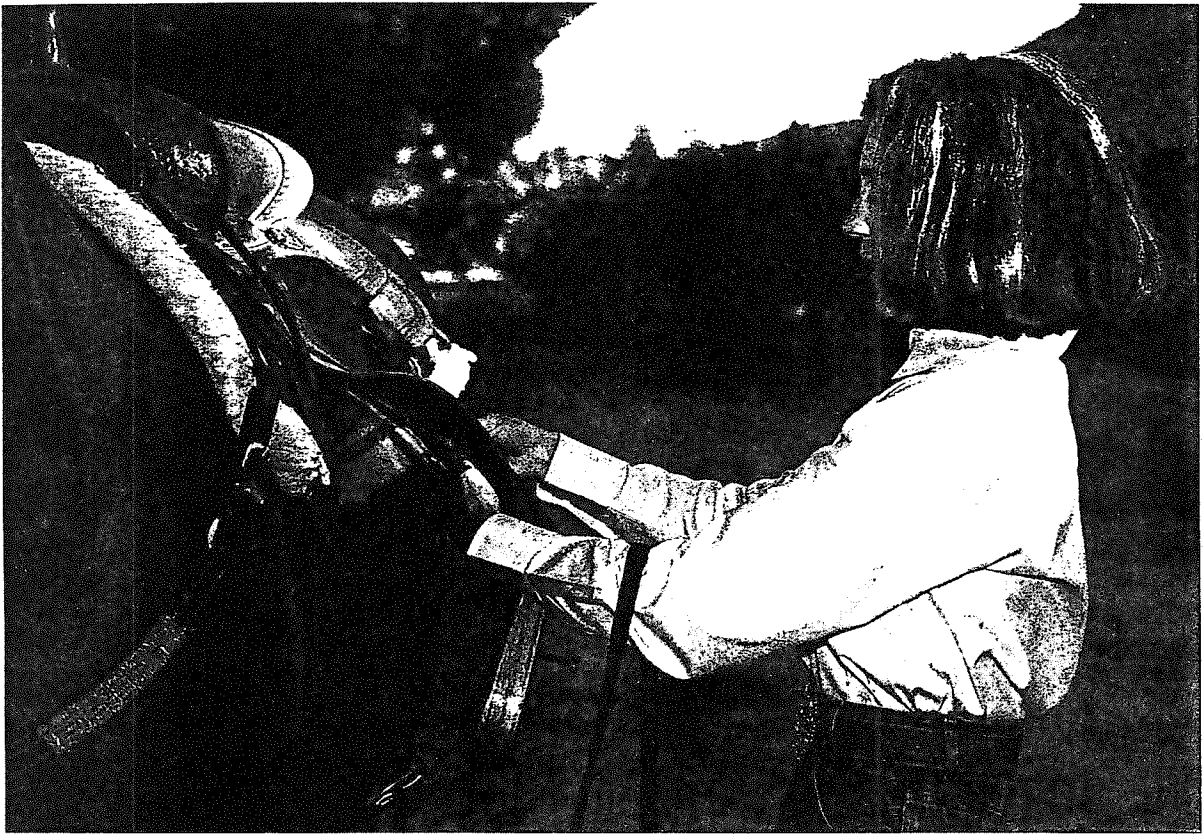
All Taxpayers are required by the Constitution to annually *make and deliver* to the Assessor a Statement, under oath, setting forth specifically all the **REAL** and **PERSONAL** Property owned by such person, or in his possession, or under his control, at twelve o'clock meridian, on the first Monday in March.

Accordingly you are required by law to fill up this assessment blank [see inside] and to deliver the same at the office of the Assessor immediately, making oath thereto.

Any desired information relating to assessments will be furnished on application at the Assessor's Office, Court House, Napa.

H. M. Maccham Assessor.





AFC SMITH

DANCES WITH COWS

BY RICHARD PAUL HINKLE

Saddling Up with Janet Trefethen

Like a tornado, moving hard in one direction then pivoting sharply and racing off in another, his athletic body jumps and gyrates in seemingly impossible ways. No, I'm not talking about a sensational running back or a gifted point guard, but rather about a sinewy equine competitor whose name, appropriately, is Gimme High Fives. The acrobatic moves this amazing animal is putting on — with me in the saddle clinging to his lathered back — are the essence of "cutting," a rigorous but ritualistic dance between horse and cow that epitomizes the American West in its heyday.

The term "cutting" refers to the art of removing a calf from the herd — and its protective, bawling mother — for the purpose of branding or medicating. It is the cowboy's *pas de deux*, more important than the Texas Two-Step. And, believe me, riding an adept cutting horse is an exhilarating experience.

Lunging like a lineman determined to lasso a nimble tailback, Gimme High Fives — bred as a cutting horse, and in his prime at 8 years old — adroitly corrals the calf and separates him from the herd.

Gimme High Fives is owned by 16-year-old Loren Trefethen and his parents, John and Janet, best known as the proprietors of Napa Valley's historic Trefethen Vineyards. Established in 1886 as Eshcol Ranch Winery and reincarnated a century later as Trefethen Vineyards, it is today the oldest

working, gravity-flow, wood winery in the valley.

John's parents, Gene and Katie, bought the 600-acre walnut, wheat, grape and prune ranch in the Oak Knoll District of Napa in 1968. John, a Navy vet who was finishing up a business degree at Stanford at the time, had developed a business plan for a small winery as one of his class projects. In 1970, as his father was replanting much of the ranch to wine grapes, John began to put the plan into action. The Trefethens reopened the pumpkin-colored, south valley landmark building in 1973. At the time, most of the grapes were sold to other wineries (notably Domaine Chandon, which conducted its earliest crushes at Trefethen). Their own first crush yielded 2,000 cases. Today wine production has reached approximately 90,000 cases.

It is a Friday morning in autumn, the grapes are in and well on their way to becoming wine, and I have just been introduced to Gimme High Fives. He is a handsome horse, and seems to know full well his provenance, his history. Standing 15 hands high (5 feet, ground to withers) and weighing about 1,500 pounds, he was born, bred and trained to be the cowboy's legs.

My instructor is veteran horsewoman Janet Spooner Trefethen. While hardly a greenhorn (I once mustered up the confidence to ride a polo pony while swinging a wooden mallet at an incredibly small wooden ball), for my training she nonetheless selected her son's horse because he is such a steady, reliable creature.

Trefethen grew up with horses on her parents' 1,200-acre rice farm near Colusa (north of Sacramento). "My

TOP: JANET TREFETHEN, A ONE-TIME "MISS RODEO CALIFORNIA," STILL HAS ALL THE RIGHT MOVES.

CENTER: TREFETHEN VINEYARDS IS HOME TO THE NAPA VALLEY'S OLDEST WORKING GRAVITY-FLOW, WOOD WINERY.

BOTTOM: LUCKY FOR THE AUTHOR (PICTURED), GIMME HIGH FIVES LEADS THIS TEXAS TWO-STEP.

mom loved horses, my dad was great with any and all animals, and I was comfortable on a horse from the age of 3," Janet says. "We must have always had horses. My dad used to run pack trips during the Depression, taking people off into the hills on hunting trips. I remember he had one blind mule. They'd always pack the liquor rations on him, because he was an especially cautious animal, he'd never hit a tree or anything. They never lost a single bottle with that old mule!"

While Janet didn't exactly live in the saddle on her family's farm, she did perform on the rodeo circuit often enough in her college days to earn the titles of "Miss Rodeo California" and "National Paint Horse Queen."

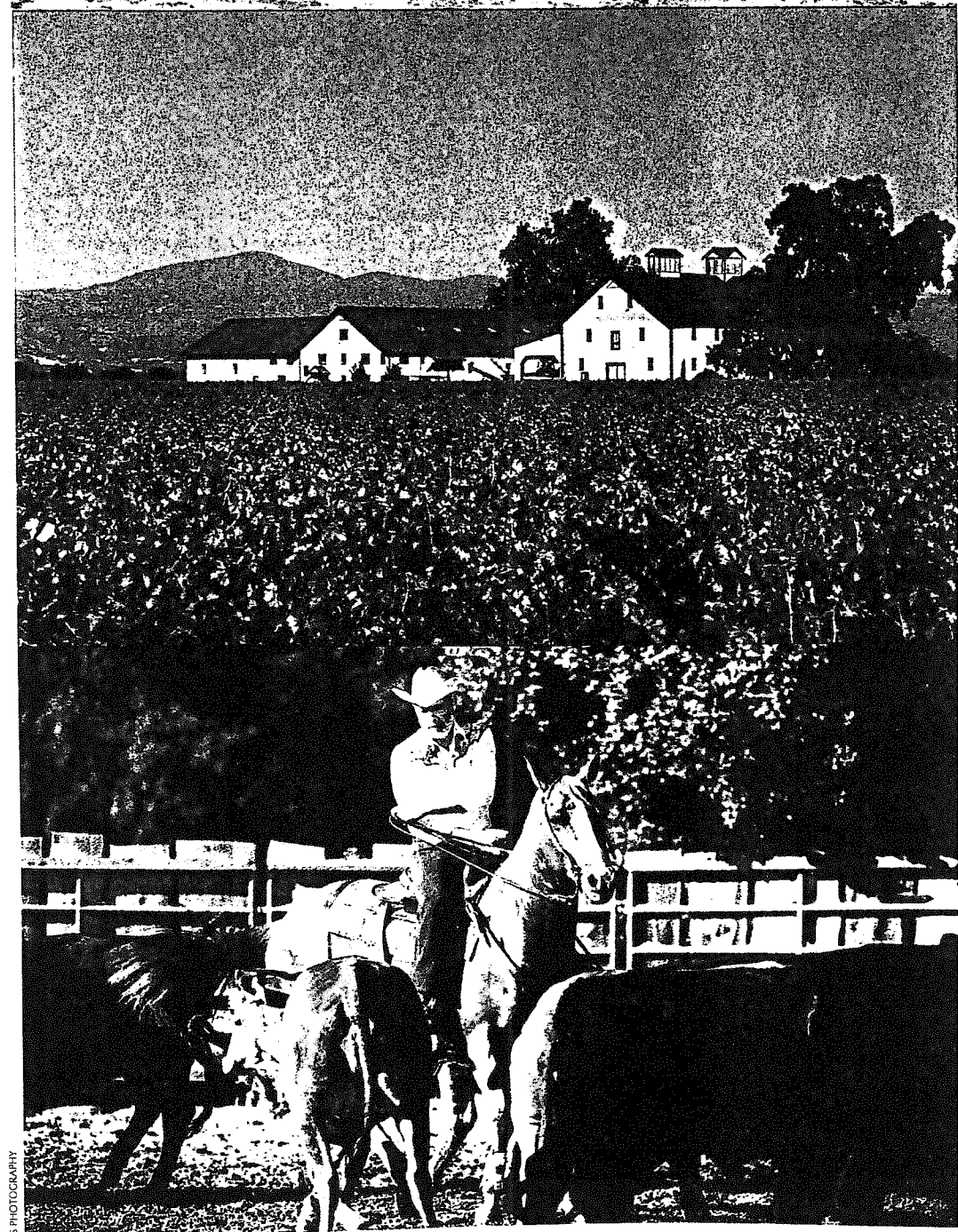
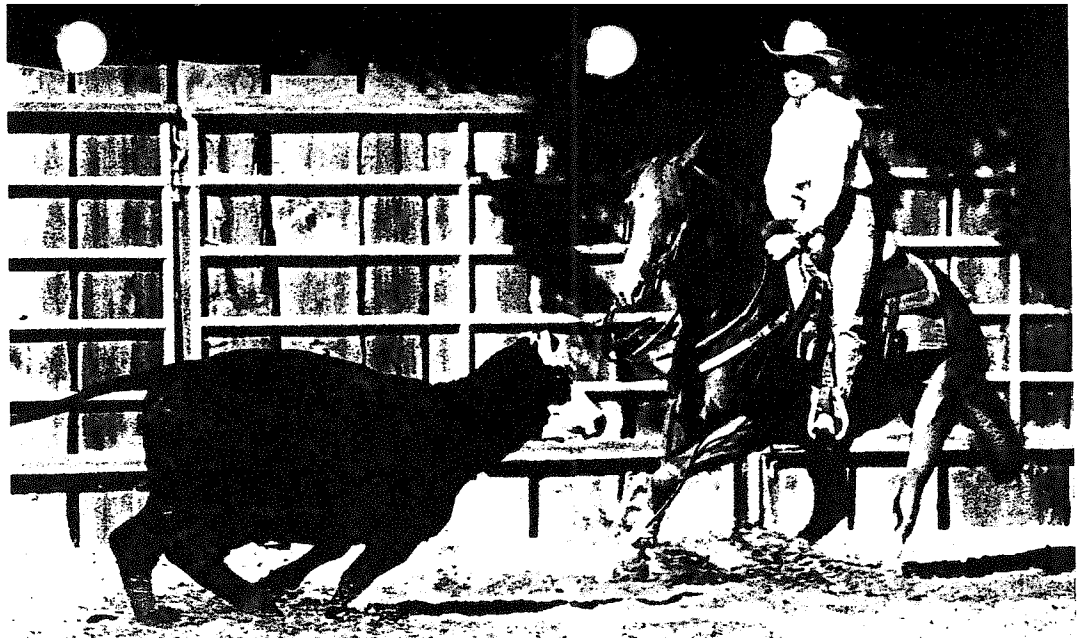
"I'd always wanted to cut cows," she says with a good-natured grumble, "but Mom and Dad would never get me a cow horse. Then, when I married John, I sold my horse and hung up my saddle for 15 years to help John get the vineyard and winery started. When Loren came along I started thinking about horses again.

"I'm convinced that some sort of commitment to a sport or to an animal, or some combination of the two, is good for a child," she explains. "It's a great, fun means of teaching them responsibility—and it really keeps them busy and out of trouble. So I began introducing horses to Loren when he was 5. That was just for pleasure-riding. But then our trainer, Stan Fonsen, came to me one day saying that he'd found the perfect horse for me. It was in Texas, and it was a cutting horse!"

To dance with cows, horse and rider must become a finely tuned team, a process that requires serious training. And to win medals, you need a cutting horse with mettle. A horse, you might say, made of metal—possessed of an iron will and a steely backbone.

Before my lesson begins, I watch Janet work a cluster of a little more than a dozen cows with Fives, the duo expertly walking the herd to the fence, slowly separating out a half dozen or so and herding them to the center of the ring. They stalk the smaller group until one lagger has been singled out for cutting, signaled by Fives stoically facing the cow, head to head.

Then the fun begins. The cow starts left, and Fives matches her movement. The cow stops, then bolts right. Fives swiftly mirrors her movement. The cow wheels, faking left, then darts back to the right, desperate to fade back into the anonymity of the herd. Fives doesn't buy the fake, brakes sharply, almost going to a sitting position on his haunches, then dashes over to keep his face squarely in the poor cow's mooning visage. The cow doesn't have the chance of a



PHOTOGRAPHY



LEFT TO RIGHT: LOREN ASTRIDE GIMME HIGH FIVES, HAILEY, JOHN ON HIS MOUNT AND JANET COME TOGETHER FOR A TREFETHEN FAMILY PORTRAIT.

raindrop in hell. It's a walkover. Janet's rein hand — which has, to this moment, rested quietly on Fives' mane throughout the dance — now pulls up lightly, and Fives knows to quit the cow and let her back into the herd. But the cow knows Fives is king.

Now it's time to test my grit. Mounted on Gimme High Fives' back on a large, Western saddle that has an extra-high saddle horn, Janet instructs me to hold the reins loosely in my left hand — "Fives will do most of the work," she says — and grab the saddle horn firmly with my right hand.

I am quick to heed her advice.

To say that I am not as adept on Fives as Janet is a colossal understatement. But I can say, with great truth, that I was able to feel the exhilaration, the exuberance, the wild thrill of dashing and dancing back and forth with horse and cow in an exercise of physical and mental prowess.

"Keep your rein hand on his mane," Janet yells. Silly me, thinking I was the one in charge. Okay, my rein hand goes down. "Keep your butt back in the saddle." On a polo pony or a race horse, one leans forward in the saddle to maintain balance. On a cutting horse, it's exactly the opposite. The horse does

the work, and a slumped-back sitting posture is the proper stance in which to remain decorously in the saddle. It's all basics.

Of course, it's easier to watch Janet or Loren work the horse. Understandable, given that Loren was ranked among the top five youth riders on the Pacific Coast, and, in her division, Janet was recently ranked one of the five best in the country.

The family's wines also rank among the best. Last year, the Trefethens celebrated their first 30 years of winegrowing by showcasing some exceptional wine at a series of winemaker dinner parties held in select cities across the country.

Trefethen's Chardonnay is a longtime favorite of mine. While I don't much care for the typical California Chardonnay (encumbered with so much alcohol and oak that it typically falls apart within a couple of years of the vintage), Trefethen's winemakers, David Whitehouse Jr. and Peter Luthi, have always walked the leaner side of the street. The aim for a wine with a steely acid backbone, and an expression of lean but bright fruit that is not only capable of bottle age but practically requires it. (I remember losing a case of Trefethen's 1984 Chardonnay in my cellar for more than ten years. When it was finally unearthed, aging had given it a creamy, oily texture that my wife and I wished we had lost another case or two.)

The 1996 "30th Anniversary Cuvée" Chardonnay (\$30), with its buttery-rich texture, its French-bread yeasty note, its hint of oak and the crisp talc

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component that indicates ageworthiness, drinks quite nicely now, but the true reward will come with another few years of cellaring.

After tasting Trefethen's Dry Riesling (\$12), produced from a variety that really shouldn't be grown in the Napa Valley, it makes one rethink that old truism. Its dazzlingly bone-dry lime, peach and brittle apricot-fruited crispness provide infinite appeal with a variety of foods. The continued success of this wine points to the consummate skills of vineyardists Tony Baldini, who has been with the Trefethens since 1968, and his son Steve, who was hired in 1978.

The Trefethen Cabernets have in the past impressed me less. I once found them overtly ripe with a black walnut-like characteristic that is nonetheless intriguing to some palates. But much has changed in the Cabernet arena. The Trefethen team has clearly gained more experience in understanding fruit maturity, in part by picking fruit based on flavor, rather than simply measuring sugar levels. As evidence, I offer the 1994 Reserve Cabernet Sauvignon (\$60), supple and rich with sweet currant, green olive, tobacco, menthol and licorice notes. Complex and silky in texture with glibly defined fruit — it's all there in one neatly crafted package.

When not traveling to promote their wines, the Trefethens hit the road for the show circuit. Janet likes to joke that on her family's show trips they take "three horses and a hog." The three horses, obviously, are for Janet, Loren and Hailey, Loren's 12-year-old sister who also rides, but does not compete. And the hog? "It's John's motorcycle," Janet says with perfect comedic timing.

Her husband is an avid motorcycle buff — who enjoys long, timed, competition rides (some as long as 48 hours) — as well as a mountain biker and a pilot. "Whether you're riding a motorcycle, pedaling up a mountain, making a final approach or riding a cutting horse, they're all intense activities, each of which requires tremendous mental focus," John says.

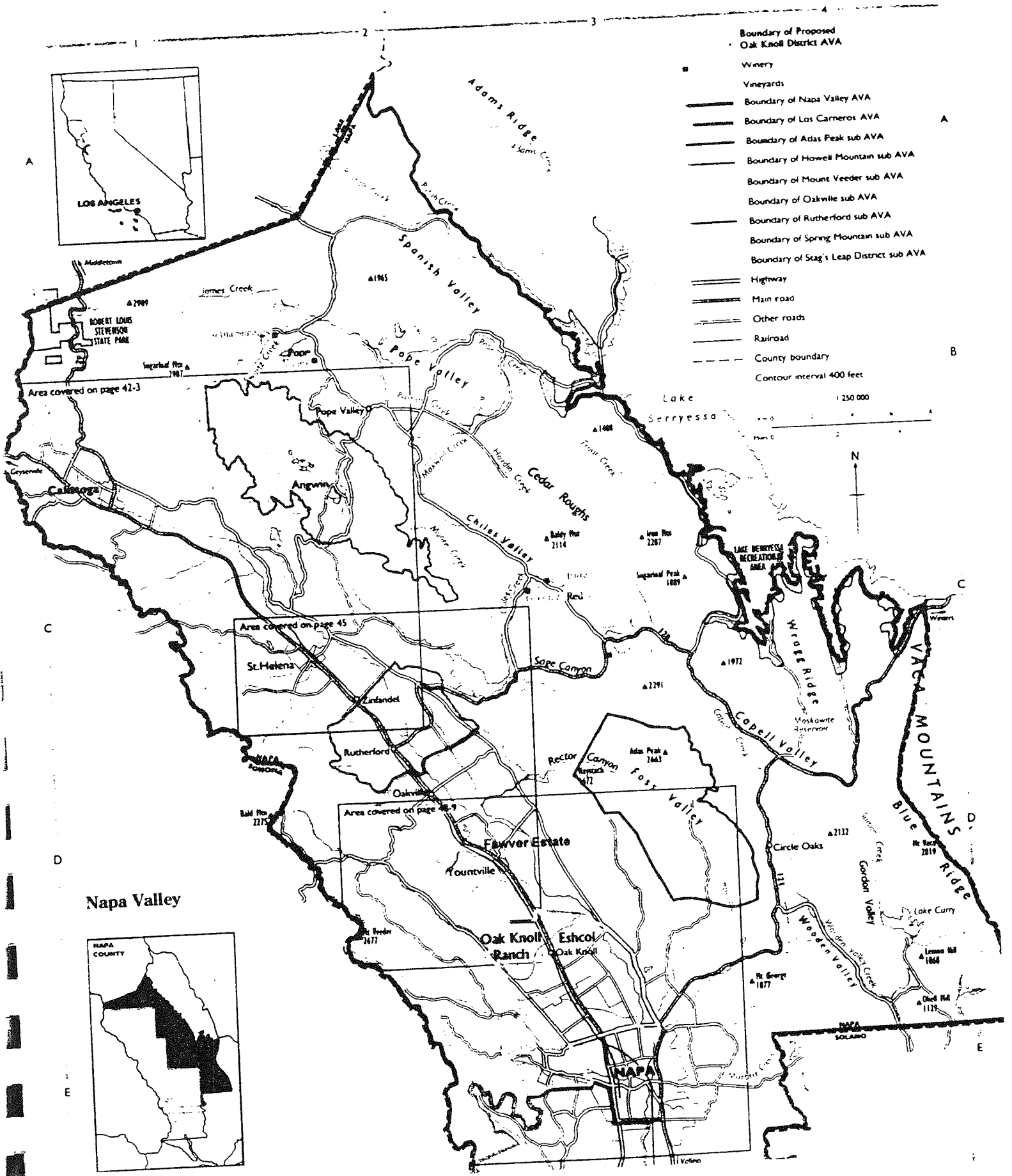
In spite of his own accomplishments, he is in awe of his wife and children, and of their horsemanship. For John, just being on a horse is a challenge. "I don't even know where the clutch is! But for them, the horse is just an extension of the competitive desire, and you can see that their concentration is total.

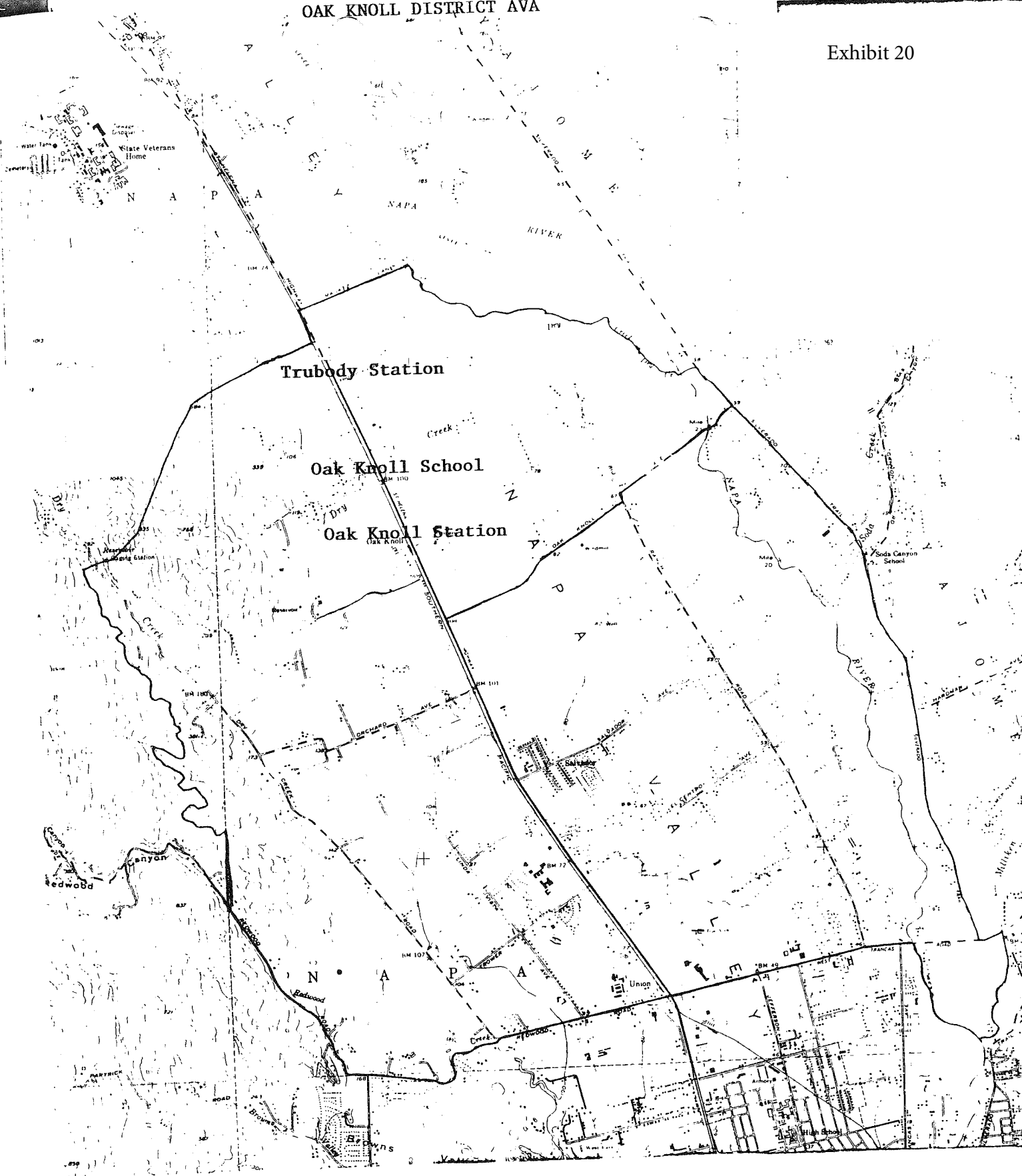
"You watch these horses stopping on their haunches, then turning and taking off at 35 miles-per-hour — well, it's astonishing. And you watch a video of it, in slow motion, it's almost unbelievable that they could make that turn."

If you put a slo-mo of Fives to music, it would have to be to Bach's glorious, outsized *Tocatta and Fugue* in D minor for organ. What other movement could fuse so well the rare combination of strength and finesse, power and elegance? That's what cutters bring to the competition ring: the artful, awesome comingling of a linebacker's brute force and a ballet dancer's lithe and sinuous grace. Put to music, it's as delightful a dance as one can conjure. ☞

The author of six wine books, Richard Paul Hinkle wrote the California, Oregon and Washington chapters of the Larousse Encyclopedia of Wine.

Location of Historical Properties





Ramble Among the Vineyards of Napa.
No. 7.

BROWN'S VALLEY.

Monday last was one of the most delightful days of 1873. A seat having been offered us in a carriage by a party going out to Brown's Valley, we accepted the kind offer, and about 10 a. m. left Napa City for the above valley by way of the vineyard of

M. ROEDER.

We found the gentleman in the mill of his wine casks in a cellar, the capacity of which is 100,000 gallons. His vineyard is one of the oldest in Napa county, and is one hundred acres in extent. Sixty acres of it are planted in Mission grape, and the remainder are foreign varieties. The oldest vines he has are thirteen years old. He makes his wine from each variety of grape singly, and during the season his machinery crushes a sufficient amount of grapes to make 2,500 gallons of wine per day. At this time of the year he employs about thirty men, when racking off the wine, six, but at other times only three. He is now making brandy with the aid of S. Dering's threshing engine. There is also a cooper's shop on the premises, where the casks, bought in New York, are put up and old casks repaired. In this connection, we would call attention to the fact that a cooperage started in Napa City with sufficient capital to compete with Eastern and San Francisco prices, would be certain to become a paying investment. Going through the vineyards, we come to that of

F. A. ROEDER.

Who has forty acres of vines, all foreign, mostly all bearing, and principally Black Malvoisie. Next to him we come to the vineyard of

DR. LOCKWOOD.

Which he has but recently sold to a Mr. Hulman. In this vineyard are 50,000 vines, only one-third of which are Mission, and all bearing. He has a cellar of the capacity of 15,000 gallons, and has on hand 10,000 gallons of the vintage of 1871. This property consists of 100 acres, and is located on both sides of Little Napa Creek. As the party had to go up Brown's Valley a considerable distance, and the road was not in an enviable condition, we returned to the lovely vineyard of

AGRICULTURAL RESOURCES.

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Mr. J. J. Sigrist, whose farm is but a few miles from Napa, is both a grape-grower and a wine-maker, and both on a large scale. His first cellar, together with all the contents, were destroyed by fire a few years since. His present one is of a capacity of 100,000 gallons. He has about one hundred acres in vines, the oldest of which were planted in 1860. He makes his wine from each variety of grape singly. His crushing machine has a capacity of 2,500 gallons per day, and during the vintage is kept constantly going.

Mr. F. A. Roeder, adjoining Mr. Sigrist, has a vineyard of forty acres, all foreign vines, mostly Black Malvoisie, and all in good bearing.

Further out in Brown's Valley is the fine property lately owned by Dr. Lockwood. In this vineyard are 50,000 vines, only one-third of which are Mission, and all bearing. There is a cellar of the capacity of 15,000 gallons. This property consists of 100 acres, and is located on both sides of Napa Creek.

From Menefee's 1878 History of Napa County

In 1873 the Napa County Reporter included Brown's Valley in its "Ramble Among the Vineyards"

	Dénomination	G.C.	Æ.-T.	Prix F
A.	Chardonnay de Trefethen, 1976	9	12,4	39,00
	Chardonnay Robert Mondavi, 1977	4,3	13,6	44,00
ie	Pinot Bianco del Collio Mario Schiopetto (Frioul), 1978	8,7	11	9,70
stralie	Tyrell's Chardonnay, 1977	8,2	9,2	33,50
S.A.	Chardonnay Spring Mountain, 1977	1,5	13,2	51,70
S.A.	Chardonnay Freemark Abbey, 1975	6	10,4	36,50
ance	Pouilly-Fuissé A.O.C. Nicolas, 1976	4,7	11,2	42,20
S.A.	Chardonnay Sterling Vineyards, 1977	9	6,8	35,00
S.A.	Chardonnay de Mayacamas, 1976	4,7	10,6	65,50
rgentine	Andean Chardonnay de Peñafior, 1977	6,2	9	12,50
rance	Puligny-Montrachet Nicolas, 1978	4,2	10,8	49,00
S.A.	Chardonnay Château Montelena, 1976	5	9,8	47,00
S.A.	Chardonnay Heitz Cellars, 1973	3	11,8	45,50
Suisse	Chardonnay Dupraz, à Lully, 1976	2,2	11,6	25,00
rance	Chablis « Côte-de-Lechet », 1er Cru, Nicolas, 1978	3	8,2	43,20
rgentine	Château Vieux Lopez, 1975	4,7	7,4	10,50
rance	Chablis A.O.C. Nicolas, 1978	1,5	9,8	38,40
rance	Chablis « Blanchots » Grand Cru, Nicolas, 1969	3	8	56,60
Al.-du-Sud	Spier Colombar, 1976	4,2	6	22,65
Yougoslavie	Beli Burgundec Ljut. Ormoske Gorice, 1971	1,8	4,8	8,50

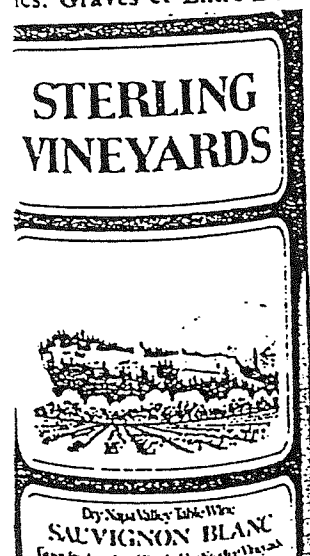
Ce test se caractérise par des n. bien groupées et des désaccords rares entre les deux collèges de dégustateurs. A part les deux ou trois premiers, les vins se tiennent de très près. Nous n'avons pas voulu mettre de grand Graves blanc, du fait que le cépage Sauvignon n'y figure pas tout seul. Nous regrettons d'autre part qu'un accident ait écarté de la série le Sancerre qui avait été prévu.

On relèvera, néanmoins, le haut niveau des vins californiens. Très bon rapport qualité-prix du vin italien, second, du français, quatrième et de l'espagnol, cinquième.

Pays	Dénomination	G.C.	Æ.-T.	Prix F
1 ^{er} U.S.A.	Sauvignon Sterling Vineyards, 1977	17,2	11,4	35,00
2 ^e Italie	Sauvignon delle Venezie Enofriulia 1978	14,4	14	13,00
3 ^e U.S.A.	Sauvignon Spring Mountains, 1976	12	14	41,20
4 ^e France	Sauvignon de Touraine A.O.C. Nicolas, 1978	12	11,4	11,50
5 ^e Espagne	Don Bertran, Saragosse, 1977	10,6	11	10,00
6 ^e Chili	Sauvignon Concha y Toro, 1977	9,4	10,4	13,50
6 ^e Mexique	Calafia. Pedro Domecq	8,4	11,4	
8 ^e U.S.A.	Sauvignon E. & J. Gallo	6,6	13	18,25
9 ^e Chili	Gato Blanco, Viña San Pedro, Wagner, Stein, 1977	9,8	9,7	14,50
10 ^e France	Sauvignon de Bordeaux Nicolas, 1978	9,6	9,4	9,60
11 ^e France	Entre-Deux-Mers A.O.C. Nicolas, 1978	11,4	7,3	9,60
12 ^e France	Graves A.O.C., Nicolas, 1977	8,4	10,7	14,40
13 ^e Israël	Sauvignon Blanc, Carmel Coop. Zichon le Zion, 1976	8,6	8,4	17,20
14 ^e Chili	San Pedro '71 Wagner, Stein, 1971	9,4	7,4	10,40
15 ^e Chili	Sauvignon Blanc Viña Santa Carolina, 1974	8,4	7,7	22,00
16 ^e Italie	Alghero Vermentino, Sella & Mosca (Sardaigne), 1978	3	11,7	13,25

Famille Sauvignon de Touraine et Graves

cépage, assez rustique, est celui des vins de Touraine, Centre, Pouilly Fumé, Quincy mais également des Bordeaux blancs. Graves et Entre-Deux-Mers.

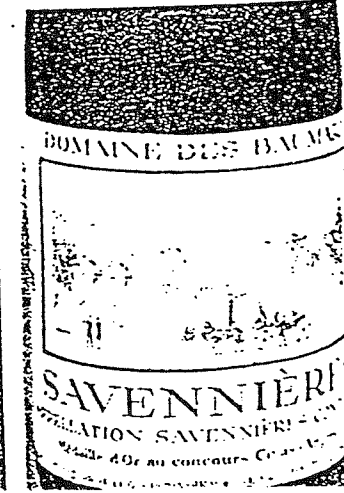


Famille Chenin

June 1979

S'appelle aussi, en France, « Pineau de Loire ». C'est le cépage des vins blancs d'Anjou et de Touraine (Savennières, Saumur, Vouvray).

Ce test révèle des vins assez proches les uns des autres, bien qu'ils aient été notés assez « sec » par les « Grands Connaisseurs ». Excellent rapport qualité-prix du n° 2.



Paul Millau

Vins rouges

Dénomination du vin et ordre de présentation au jury											
1	2	3	4	5	6	7	8	9	10	11	12
Côte-le-Beau-Vill...	Beaune Clos des Mouches	Dole Sang de l'Enfer Valais	Chevaliers Pinot noir Valais	Vosne-Romanée 1er cru	Naoussa	Pinot noir	California Pinot noir	Orégon Pinot noir	Chambertin Clos-de-Bèze	Aloxe-Corton	Chambolle-Musigny
1978	1978	1978	1978	1976	1976	1976	1975	1975	1961	1964	1959
Joseph Drouhin	Joseph Drouhin	Adrien Mathier	Mathier et Kuchler	Joseph Drouhin	Boutaris	Tyrrell's	Hoffman Mountain Ranch	The Eyrie Vineyards	Joseph Drouhin	Joseph Drouhin	Joseph Drouhin
France	France	Suisse	Suisse	France	Grèce	Australie	U.S.A.	U.S.A.	France	France	France
Classement et moyenne des notes obtenues (1)											
75,9	66,2	45,1	29,8	60,1	44,2	60,1	49,5	69,8	66,5	57,1	70,0
8e	4e	10e	12e	5e ex aequo	11e	5e ex aequo	9e	2e	3e	7e	1er

January, 1980

Vins blancs

Dénomination du vin et ordre de présentation au jury											
1	2	3	4	5	6	7	8	9	10	11	12
Chassagne-Montrachet 1er cru	Puligny-Montrachet 1er cru	Moursault 1er cru	Pinot bianco del Collio (Frioul)	Beaune Clos des Mouches	Pinot Chardonnay	Napa Valley Chardonnay (Californie)	Napa Valley Chardonnay (Californie)	Beaune Clos des Mouches	Napa Valley Chardonnay (Californie)	Puligny-Montrachet 1er cru	Napa Valley Chardonnay (Californie)
1978	1978	1978	1978	1978	1977	1977	1977	1976	1976	1976	1975
Joseph Drouhin	Joseph Drouhin	Joseph Drouhin	Schiopetto	Joseph Drouhin	Tyrrell's	Spring Mountain Vineyards	Robert Mondavi	Joseph Drouhin	Trefethen Vineyards	Joseph Drouhin	Freemank Abbey
France	France	France	Italie	France	Australie	U.S.A.	U.S.A.	France	U.S.A.	France	U.S.A.
Classement et moyenne des notes obtenues (1)											
62,1	70,7	59,6	54,9	70,6	62,2	55,5	62,6	56,0	62,4	77,8	75,6
8e	4e	9e	12e	5e	7e	11e	6e	10e	1er	2e	3e



WILLIAM HILL
WINERY

May 7, 1999

Mr. John Magaw, Director
Bureau of Alcohol, Tobacco, and Firearms
650 Massachusetts Ave. NW
Washington, D.C.
20226-0013

Dear Mr. Magaw:

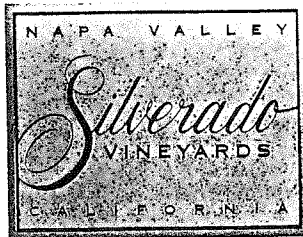
I am writing regarding the proposed Oak Knoll District AVA petition. I have lived and managed vineyards in the Napa Valley for many years and know its climate and soils and how they differ depending where you are within Napa Valley. There is wide spread local recognition of the Oak Knoll District area and the proposed boundaries capture that.

In particular, I am aware of the proposed eastern boundary for the Oak Knoll District and believe it to be in the correct place. I am the Vice President - General Manager of William Hill Winery. Our estate vineyards are located east of the Silverado Trail. The elevation of our vineyards, the soils and the climate are significantly different on the eastern side of the Silverado Trail than what one would find on the western side of Silverado Trail. This is logically an area that should be developed into its own AVA and, I hope, we will be able to successfully petition the BATF sometime in the future.

One can see this area on the enclosed Yountville/Napa Quadrangle topographic map. The future AVA would probably meet the Stags Leap District AVA as its northern boundary, the Silverado Trail as its western boundary, Monticello Road as its southern boundary, and the Atlas Peak AVA as its eastern boundary. The proposed area would include the Soda Canyon and Milliken watersheds that both eventually flow into the Napa River. The area south of Monticello Road is known locally as Coombsville and I would anticipate this area to become its own AVA as its elevation, soils, and climate are clearly definable and different than the surrounding area.

Sincerely yours,

Glenn Salva
Vice President - General Manager



June 11, 1999

Mr. John McGaw
Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue N.W.
Washington, D.C. 20226-0013

Dear Mr. McGaw:

I have grown grapes and made wine in Napa Valley for Silverado Vineyards since 1980. I am writing in regard to the petition that has been submitted to your agency for the establishment of an Oak Knoll District American Viticultural Area (AVA).

In particular, my comments concern the eastern boundary of the proposed AVA. By no means should the Oak Knoll District extend so far east that it infringes on the Soda Canyon area, defined by the creek and canyon itself and its upper alluvial fan. Silverado Vineyards has owned and farmed a vineyard in Soda Canyon since 1992, and I believe the area to be distinct and separate from the Oak Knoll District.

Soda Canyon has its own distinctive topography, climate, soils and history. It is quite different from the Oak Knoll District. Grapes grown in Soda Canyon have characteristics that set them apart from those grown in the proposed Oak Knoll District. Soda Canyon has its own history pertaining to the now defunct Napa Soda Springs, which was an important resort beginning in the nineteenth century.

While to my knowledge no petition for a Soda Canyon AVA has been drafted, and no boundaries have been proposed, I urge you to take into account the possibility of a future Soda Canyon AVA when you evaluate the boundaries of the Oak Knoll District. Thank you.

Sincerely yours

Jack Stuart

Winemaker & General Manager

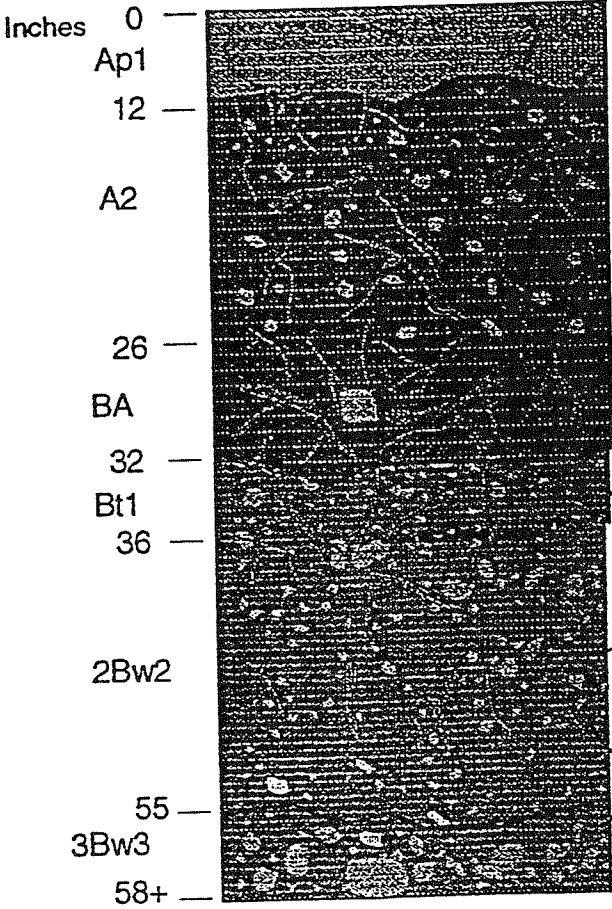
Cc: Janet Trefethen
Trefethen Vineyards

Glenn Salva
Atlas Peak Vineyards

No.	VT-2	29-May-91	Professor Elliott-Fisk, UC Davis
Soil Series	Cortina		
Location	Trefethen Vineyards, valley floor, CS2 vineyard; 1450' ENE of visitors center.		
Geographical Landscape	Old channel of Dry Creek on Dry Creek alluvial fan.		
Elevation			
Slope	1°		
Aspect	E		
Erosion	Minimal		
Groundwater	None		
Drainage	Well		
Parent Rock/Material	Alluvium-mixed Great Valley, serpentine and sandstone inclusions with very few volcanics		
Climate	Yountville		
Natural Cover	Chardonnay, Block 177 South		
Competing Soil Series	Mollic Haploxeralf, loamy sand (variable by horizon); not a Cortina soil.		
Present Use	CS AXR and St. George planted 1968-71		
Suitability: Irrigated Crops	Sprinkler and drip irrigation		
Remarks	% lines too small a sample for pH		

Horizon	Depth(In.)	Bdry	Moist Color	Wet Color	Dry Color	Field Texture	% Gravel	Structure	Consistence			pH field	Roots	Pores	Clay Films
									Dry	Moist	Wet				
Ap1	0- 12	cw	10YR 5/3	10YR 3/2	10YR 5/3	CL		clods to 2f sbk	vli	/	s.p.		1v1,1f	2v1,2f,2m,1c,1	less than 1n pb
A2	12- 26	gw	10YR 2/1	10YR 2/2	10YR 5/2	LS (cS)	40%gr, 20%peb, 10%cob	sg		lo	so,po		1v1,1f,2m,1c,1vc	interstitial	less than 1n pv
BA	26- 32	cl	10YR 3/3	10YR 2/2	10YR 5/3	LS	20%gr,15%peb, 30%cob	1f sbk to sg		vfr to lo	vss,vsp		1v1,2f,3m,1c,1vc	2v1,2f,2m,1	less than 1n pv
1/2 B11	32- 36	aw	10YR 3/3	10YR 3/3	10YR 5/3	SCL to L (vS)	10%gr, 10%cob, 15%cob	2c sbk to 1-2 mg		sfl	s.p		1v1,2m,1c	2v1,2f,3m,2c,1	3n pf; 2n po,pb
2Bw2	36- 55	aw	10YR 3/3	10YR 3/2.5	10YR 5/4	SL to L	5%gr, 2%peb	1m-f sbk		vfr	vss,sp		1v1,2f,3m,3c,2vc	2v1,2f,1	2n br, 1n pb
3Bw3	55- 58+		10YR 3/2	10YR 3/2	10YR 5/3	SL to LS	25%gr, 25%peb, 10%cob	sg,vg		lo	vss,vsp		1f,2m	interstitial	less than 1n pv
Comments: 1-- a high energy stream channel. 2Bw2: Fine sand-pl. bar 2Bw2 and lower 1/2 Bt1: small amount of oxidation. 3Bw3: alluvial gr,peb,cb; Mn staining Cobbles etc. of various lithologies: serpentine, volcanic tuff, miscellaneous metamorphic.															

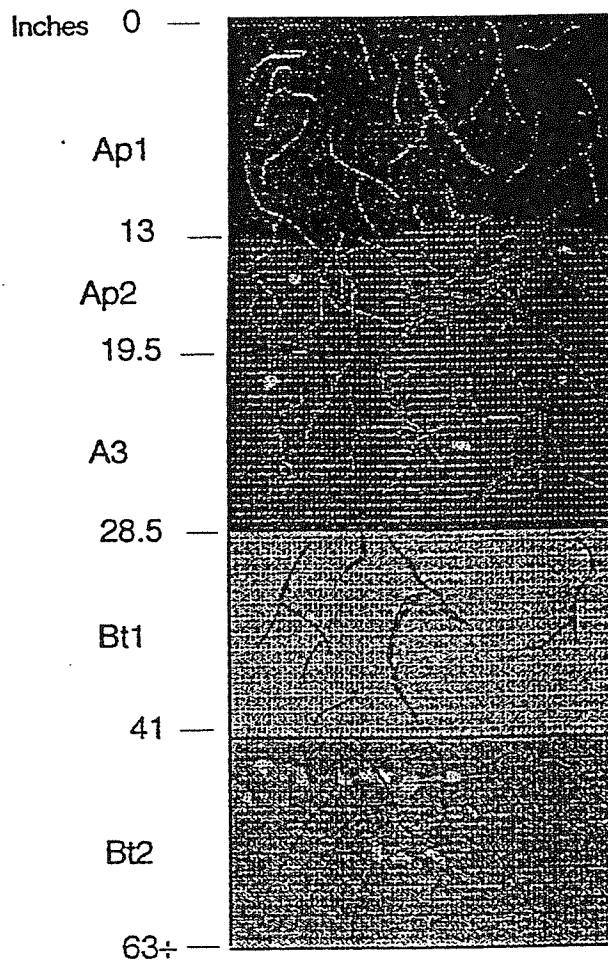
Trefethen Valley 2
(VT-2)



VT-3	29-May-91	Professor Elliott-Fisk, UC Davis
Site Series	Cole	
Location	Trefethen Valley Floor Vineyards, CS2-NW; 1600' NNW of visitor's center.	
Geographical Landscape	Dry Creek Alluvial Fan	
Orientation	<1°	
Aspect	E	
Position	Minimal	
Groundwater		
Soil Drainage		
Parent Rock/Material	Alluvium (Great Valley Sandstone, approx. 2% volcanics)	
Material	Yountville	
Natural Cover	Open oak savanna	
Soil Association	Pachic Argixeroll, clay loam	
Use	CS Vineyard (CS-AXR planted in 1975)	
Availability: Irrigated Crops	No drip irrigation, sprinklers available	
Remarks	Ground has minor cracking at surface.	

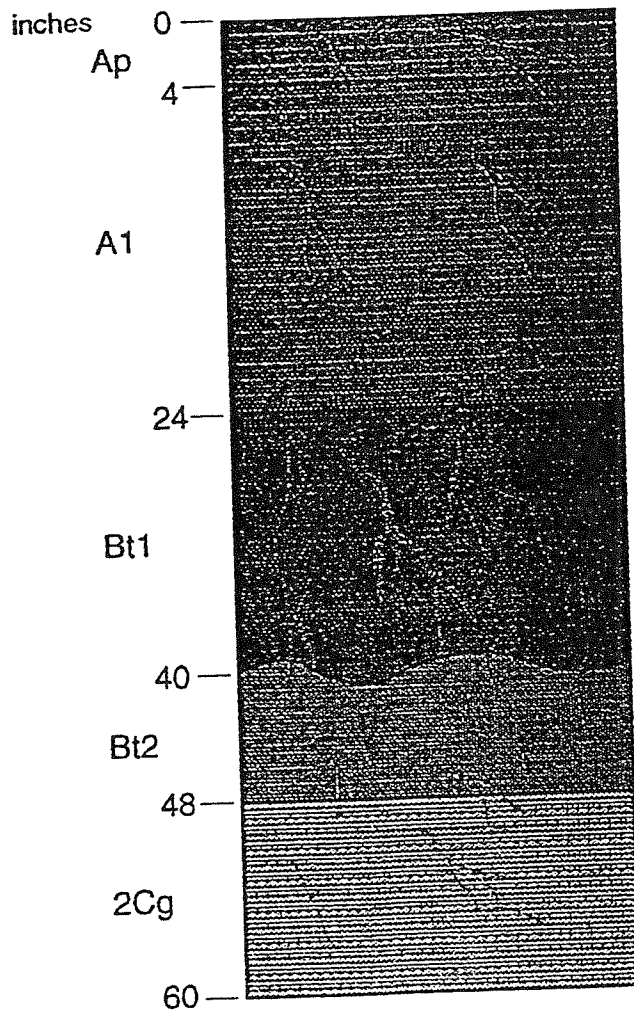
Horizon	Depth (in.)	Bdry	Moist Color	Wet Color	Dry Color	Field Texture	% Gravel	Structure	Consistence			pH field	Roots	Pores	Clay Films
									Dry	Moist	Wet				
1	0- 13	cw	10YT 2/2			CL		clods to 2m sbk	h	fl	s,p		1vf,2f,1m	2vf,2f,2m,2c,2vc	2n pf, 1n po
2	13- 19.5	aw	10YR 3/2			CL (inc.)		M to 3m sbk		vfl	s,p		3vf,2f,2m,1c,1vc	3vf,3f,2m	2n pf,po,pb
	19.5-28.5	gs	10YR 3/2			CL		1-2m sbk		fr	s,vp		1vf,2f,1m,1c,2vc	2vf,3f,3m,3c,1vc	2nbr,1n pf,po,pb
1	28.5-41	gs	10YR 4/3			C		M to 1-2 m abk		fl	s,vp		1vf,1f,1m,1c	2vf,2f,2m,1c l	2n pf,po
2	41- 63+		10YR 3/4			C (inc.)	5%peb in lenses	M to 2c abk		fl	s,vp		2vf,2f,1m	2vf,2f,2m,1c	2mk pf,po,pb

Trefethen Valley 3
(VT-3)



No.	HT-5	30-May-91	Professor Elliott-Fisk, UC Davis												
Soil Series	Bale variant														
Location	Trefethen Hillside Vineyard, 900 ft. east of residence.														
Geographical Landscape	Alluvial fan deposit; smooth gentle slope														
Elevation															
Slope	7°														
Aspect	E														
Erosion	min.														
Groundwater															
Drainage	Moderately well (permeability and runoff-- moderate)														
Parent Rock/Material	Mixed volcanic and sedimentary rock alluvium; former kitchen midden site (human occupation)														
Climate	Yountville														
Natural Cover	Riparian woodland/forest														
Classification	Pachic Haploxeroll, disturbed loam over clay loam														
Present Use	Cabernet Sauvignon vineyard														
Suitability: Irrigated Crops															
Remarks	Site of former human occupation (very dark surface, loamy;														
Horizon	Depth(in.)	Bdry	Moist Color	Wet Color	Dry Color	Field Texture	% Gravel	Structure	Consistence			pH field	Roots	Pores	Clay Films
									Dry	Moist	Wet				
Ap	0- 4	as	10 YR 2/1	10YR 2/1	10 YR 5/2	L		2l-mgr	h	fr	ss, ps	7	1vf	2vl lr	/
A1	4- 24	cs	10 YR 2/1			L+		1mgr		fr	ss, ps	6.7	1vf, 1f	1f t	/
B11	24- 40	gw	5 YR-7.5 YR 2.5/2			CL		1cabk		fr	s, ps	7	1vf, 1f, 1m	1f t	4npo
B12	40- 48	cs	10 YR 2/3			CL (grlty)		1mabk		fr	s, ps	7	1vf, 1f	1f t	3npl, 4npo
2Cg	48- 60		10 YR 4.5/1, 5 YR 3/2			SL		M		fl	s, ps	7	1vf-f	/	/

Trefethen Hillside 5





**SCIENTIFIC
AGRICULTURAL
SERVICES, INC.**

Wayne Jones 707-257-0585
4075 Solano Avenue, Napa, CA 94558

SOIL ANALYSIS REPORT
3393 Atlas Peak Road

NAME: Lamoreaux Viney ards
ADDRESS:
RANCH NO.
DATE: Sampled: 10-15-96

ANALYSIS NUMBER	LOCATION	pH	EC. COND. ma/l	Ca. ma/l	Mg. me/l	Na. me/l	SOL. K me/l	CO ₃ HCO me/l	CL. me/l	F/L	SAT. %	NO ₃ N ppm	PO ₄ P ppm	EXCH. (K) %	EXCH. (Ca) %	EXCH. (Mg) %	EXCH. (Na) (ESP)	Zn. ppm	Mn. ppm	Fe. ppm	Cu. ppm	B. ppm	S. ppm	Om. %	TOTAL NITROGEN ppm
6250	North C.S. Blk-3	6.3	2.4	1.27	0.69	0.39	.18	0.1	0.2	None	38	4	12	7.4	73.4	15.2	4.0	0.8	15.7	25.4	2.1	.08	7	5.8	945
6251	South C.S. Blk-3	6.9	3.0	1.72	0.63	0.20	.25	0.3	0.2	None	43	8	30	7.1	79.7	10.6	2.7	2.3	10.8	29.6	2.3	.11	10	6.7	1210
TEST:	<p><u>Blk-3 North #6250:</u> Apply 6 ton/ac of limestone Apply 1 lb. of Triple Super Phosphate (0-46-0) per vine at the emitter area. Apply 1 lb. of Sulfate of Potash per vine at the emitter area. Apply 2 oz's of 36% Zinc Sulfate per vine at the emitter area. Apply 2 lbs. of "B" (actual boron) per acre from 10 lbs/ac of 20% Sol-U-Bor in a solid coverage soil spray after harvest. Apply 3 oz's of Calcium Nitrate per vine at the emitter area at bud break next spring.</p> <p><u>Blk-3 South #6251:</u> Apply 3 ton/ac of limestone. Apply 1 lb. of Sulfate of Potash Magnesia (brand name K-Mag or Sul-Po-Mag) per vine at the emitter area. Apply 2 lbs. of "B" (actual boron) per acre from 10 lbs/ac of 20% Sol-U-Bor in a solid coverage soil spray after harvest. Apply 2 oz's of Calcium Nitrate per vine at the emitter area at bud break next spring.</p>																								

LOW
HIGH

GeoLyt Vineyard Services

Neutron Probe Site Profile

Site#: BVM #7053
Location: Lamoreaux Bl#4
Pipe: Conduit

Install Date: 3/23/96
Depth: 9.0 ft

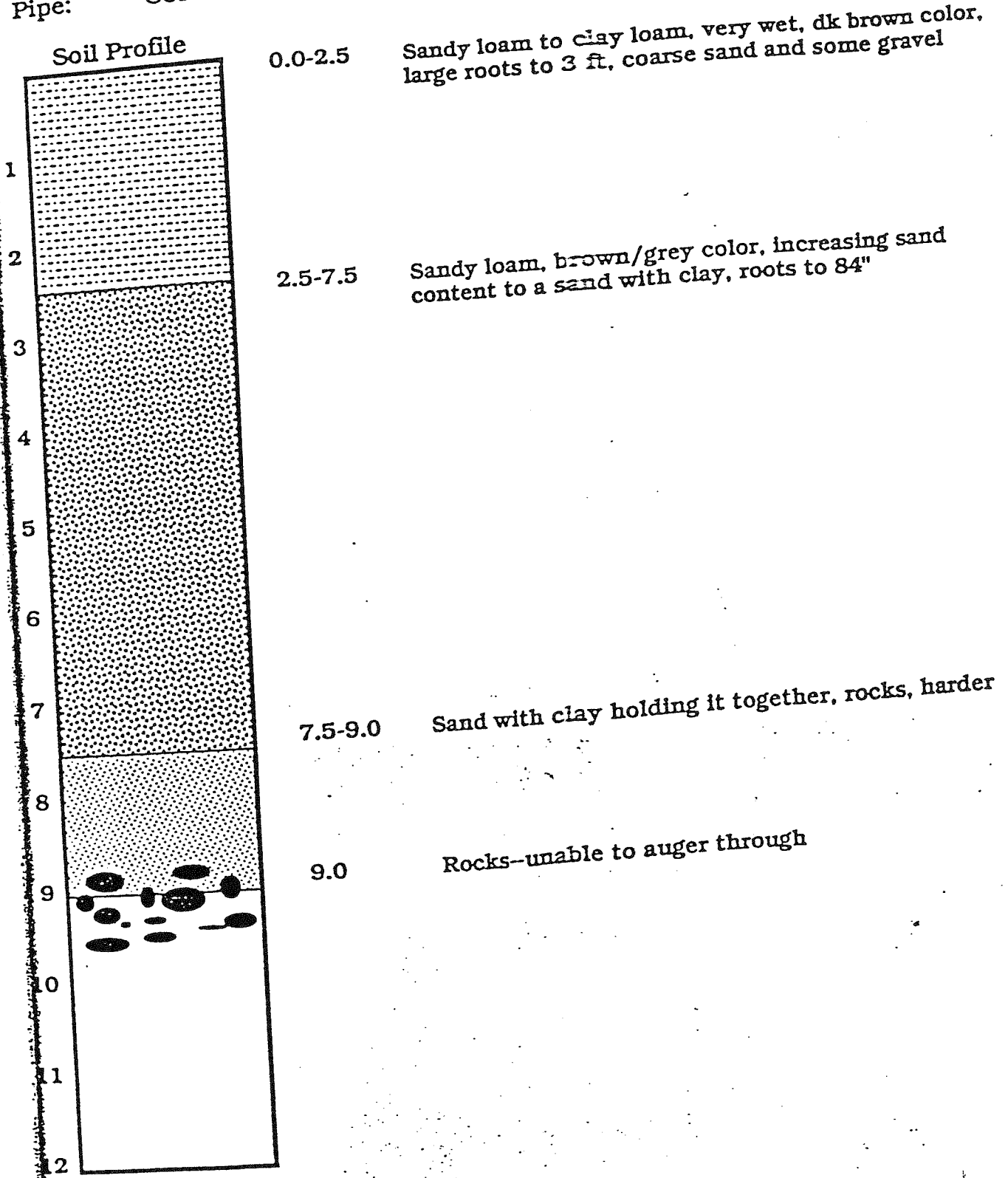
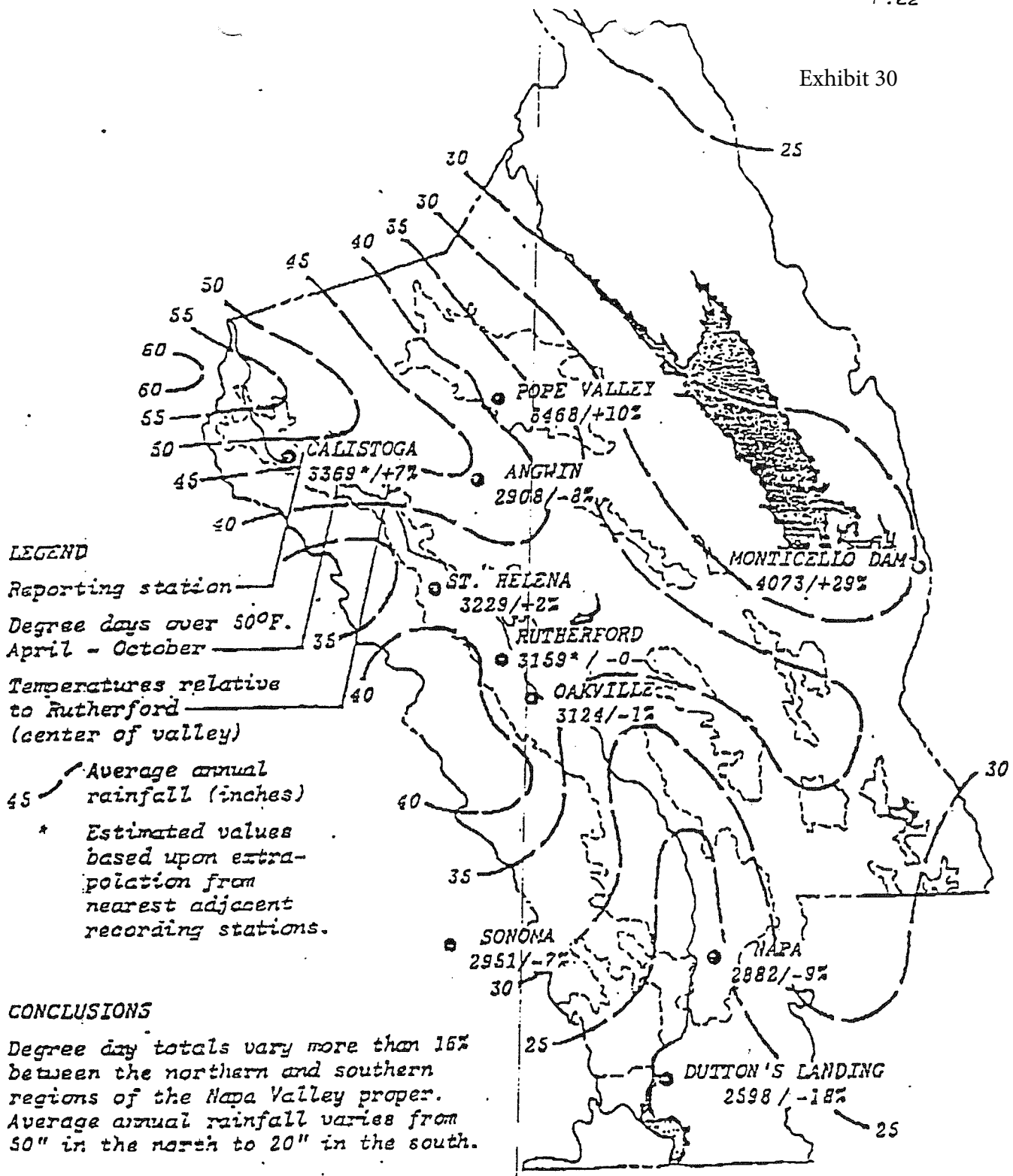


Exhibit 30



LEGEND

- Reporting station
- Degree days over 50°F. April - October
- Temperatures relative to Rutherford (center of valley)
- Average annual rainfall (inches)
- * Estimated values based upon extrapolation from nearest adjacent recording stations.

CONCLUSIONS

Degree day totals vary more than 15% between the northern and southern regions of the Napa Valley proper. Average annual rainfall varies from 50" in the north to 20" in the south.

SOURCE

Cooperative Extension, University of California, Napa Valley

04/24/97 12:48 FAX 7072531019

MONTICELLO VINEYARD
TEMPERATURE SUMMARY
APRIL THROUGH OCTOBER 1994

	HIGH	LOW	AVG	Days 85+	Days 95+	Days 100+
APRIL	71.2	43.7	57.4	0	0	0
MAY	73.5	49.4	61.5	3	0	0
JUNE	85.0	51.3	68.1	11	1	1
JULY	79.8	53.8	66.8	3	1	0
AUGUST	86.8	50.7	68.8	18	6	2
SEPTEMBER	83.1	47.4	65.2	8	2	0
OCTOBER	79.5	45.6	62.5	2	0	0
	79.8	48.8	64.3	45	10	3

MONTICELLO VTDS.

Post-It [®] Fax Note		7671	Date 4/24	# of pages ▶
To Janet			From Kevin	
Co./Dept.			Co.	
Phone #			Phone #	
Fax #			Fax #	

04/24/97

12:48 FAX 7072531019

MONTICELLO VYDS.

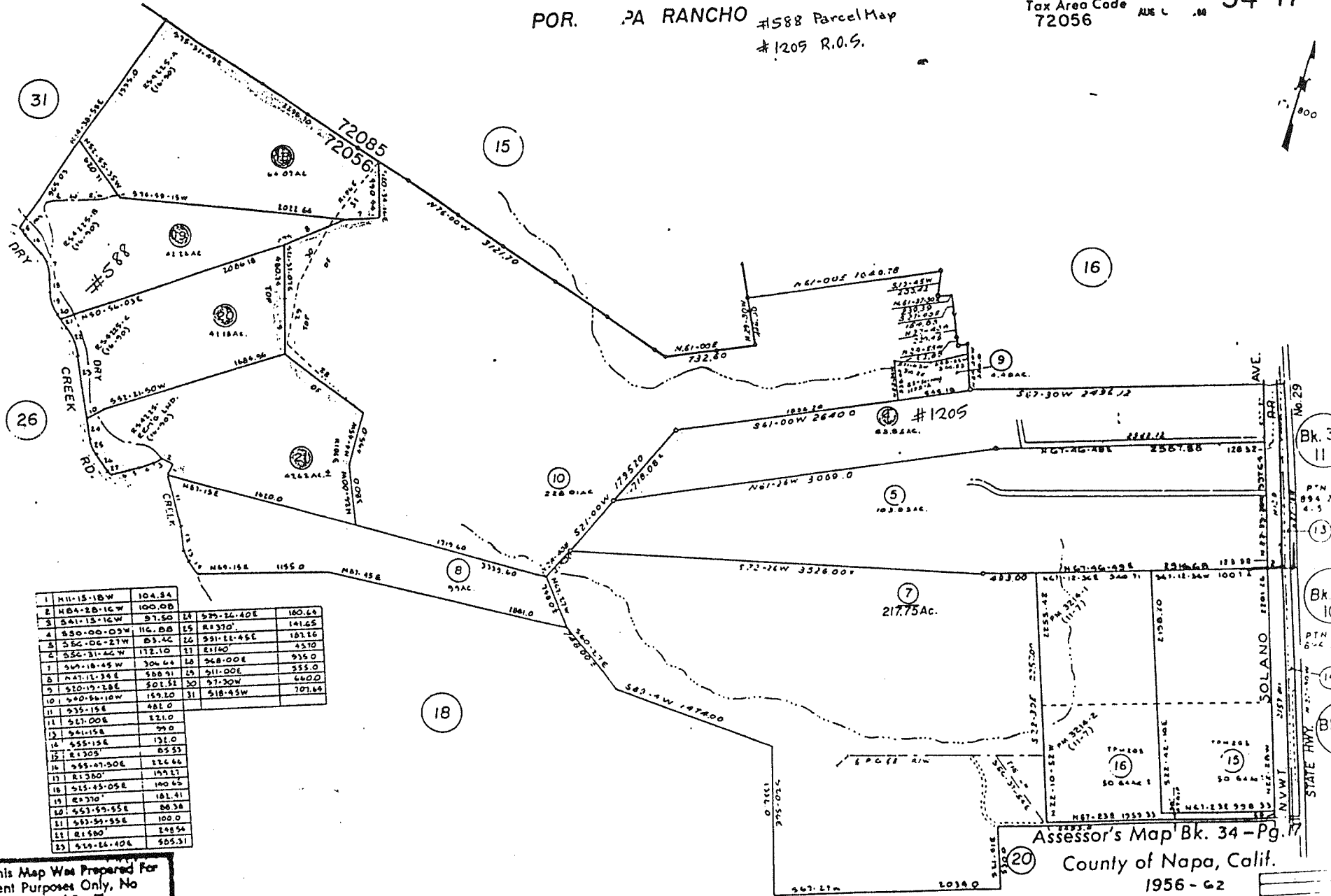
MONTICELLO VINEYARD

Day	APRIL 1994			MAY 1994			JUNE 1994			JULY 1994			
	High	Low	Avg	High	Low	Avg	High	Low	Avg	High	Low	Avg	
1	79	35	57	71	49	60	87	47	67	77	51	64	
2	77	44	60.5	79	45	62	81	49	65	78	50	63	
3	69	46	57.5	77	53	65	79	43	61	78	53	66.5	
4	81	41	61	73	47	60				73	54	63.5	
5	72	38	55	72	50	61				77	55	66	
6	78	40	59	80	48	64				84	50	67	
7	67	37	52	75	47	61				72	55	63.5	
8	54	42	48	72	49	60.5				83	50	66.5	
9	63	40	51.5	70	55	62.5				80	51	65.5	
10	74	40	57	68	51	59.5	103	65	84	77	54	65.5	
11	79	39	59	69	48	57.5	79	55	67	78	54	66	
12	82	42	62	62	51	56.5	83	51	67	80	54	67	
13	82	43	52.5	51	47	49	83	53	69	83	55	69	
14	81	45	63	68	51	59.5	87	49	68	82	53	68.5	
15	79	45	62	66	60	58	81	48	64.5	74	62	63	
16	88	53	59.5	67	45	56	77	43	60	82	61	68.5	
17	79	46	62.5	77	62	64.5	82	53	67.5	85	48	68.5	
18	83	45	64	77	50	63.5	85	45	65	80	50	65	
19	74	47	60.5	79	54	66.5	88	49	68.5	80	56	68	
20	76	42	59	72	47	59.5	77	58	67.5	77	58	67.5	
21	74	42	56	63	44	53.5	80	54	67	77	59	68	
22	87	42	64.5	70	45	57.5	80	63	68.5	81	67	69	
23	54	45	49.5	90	50	70	90	53	71.5	79	63	66	
24	61	45	53	79	50	64.5	83	47	65	86	47	66.5	
25	57	49	53	74	57	65.5	88	48	68	98	50	74	
26	69	48	58.5	71	53	62	96	48	72	93	52	72.5	
27	70	45	57.5	73	64	63.5	93	58	75.5	80	58	69	
28	77	50	63.5	80	47	63.5	88	57	72.5	77	59	68	
29	63	50	56.5	89	48	68.5	87	50	68.5	80	59	69.5	
30	89	44	58.5	90	44	67	82	52	67	70	59	64.5	
31				78	53	64.5				76	57	66.5	
Mo Avg	71.2	43.67	57.43	73.48	49.42	61.45	Mo Avg	84.98	51.25	68.10	79.84	53.81	66.82
95+	0			0			95+	1			1		
100+	0			0			100+	1			0		

POR. PA RANCHO #1588 Parcel Map
#1205 R.O.S.

Tax Area Code 72056

34-17



1	N11-15-18W	104.84	24	S79-24-40E	160.64
2	N84-28-16W	100.00	25	R#370'	141.65
3	S41-15-12W	97.50	26	S91-21-45E	181.66
4	S50-00-09W	116.88	27	S11-00E	25.10
5	S50-00-27W	83.40	28	S68-00E	935.0
6	S50-31-42W	172.10	29	S11-00E	255.0
7	S47-18-45W	304.64	30	S7-30W	640.0
8	N47-11-34E	588.91	31	S18-45W	707.64
9	S10-19-28E	501.51			
10	S40-56-10W	159.20			
11	S35-15E	481.0			
12	S21-00E	121.0			
13	S41-15E	79.0			
14	S55-15E	131.0			
15	S1303'	65.53			
16	S55-47-50E	226.66			
17	R1380'	179.17			
18	S15-45-05E	100.65			
19	R#370'	161.41			
20	S53-55-55E	86.38			
21	S53-51-55E	100.0			
22	R1580'	248.54			
23	S19-24-40E	505.31			

NOTE: This Map Was Prepared For Assessment Purposes Only, No Liability Is Assumed For The Accuracy Of The Data Delineated Hereon.

Assessor's Map Bk. 34 - Pg. 17
County of Napa, Calif.
1956 - 62

04/24/97 12:48 FAX 7072531019

MONTICELLO YDS.

Day	AUGUST 1994			SEPTEMBER 1994			OCTOBER 1994		
	High	Low	Avg	High	Low	Avg	High	Low	Avg
1	85	58	71.5	75	60	67.5	82	47	64.5
2	85	60	72.5	80	50	65	86	47	66.5
3	87	50	68.5	82	50	66	79	50	64.5
4	93	47	70	94	50	72	82	48	65
5	90	50	70	80.0	51	70.5	82	48	65
6	102	50	76	86.0	50	68	81	47	64
7	81	52	66.5	78.0		39	81	45	63
8	80	48	64	86	43	64.5	82	47	64.5
9	82	50	66	83	44	63.5	86	47	68.5
10	87	60	73.5	80	44	62	80	50	65
11	85	50	67.5	78	44	61	81	53	67
12	86	48	72	80	47	63.5	84	53	68.5
13	99	50	74.5	79	47	63	82	43	62.5
14	101	50	75.5	88	49	68.5	83	51	67
15	99	47	73	96	49	72.5	84	50	67
16	98	50	74	99	49	74	77	58	67.5
17	87	52	69.5	78	48	63	75	40	57.5
18	85	53	69	78	46	62	80	43	61.5
19	80	50	65	80	49	64.5	75	48	61.5
20	85	51	68	83	52	67.5	77	40	58.5
21	84	46	65	82	51	66.5	80	40	60
22	90	47	68.5	82	52	67	83	40	61.5
23	82	50	66	80	50	65	81	43	62
24	80	50	65	82	50	66	74	49	61.5
25	75	50	62.5	85	52	68.5	71	43	57
26	80	46	63	82	50	66	76	43	59.5
27	82	45	63.5	82	54	68	74	52	63
28	80	45	62.5	82	48	65	76	43	59.5
29	80	58	69	81	48	64.5	74	35	54.5
30	84	50	67	81	45	63	76	34	55
31	86	60	73				79	38	68.5
	86.77	50.74	68.76	83.07	47.40	65.23	79.45	45.65	62.55
	6			2			0		
	2			0			0		



DICKENSON, PEATMAN & FOGARTY
A Professional Law Corporation

Revised 11/13/00
SAA

RICHARD MENDELSON
rpm@dpfnapa.com

November 2, 2000

809 Coombs Street
Napa, CA 94559-2977
Tel: 707 252 7122
Fax: 707 255 6876
dpf@dpfnapa.com

Mr. Richard Mascolo
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue NW
Washington, DC 20226

Re: Oak Knoll District of Napa Valley

Dear Mr. Mascolo:

This letter will confirm the substance of our recent conversations concerning the request of the petitioners for the Oak Knoll District AVA to change the name of that proposed viticultural area to "Oak Knoll District of Napa Valley." We believe that such name is supported by the evidence, and to that end we have enclosed numerous documents which highlight the reference to Napa Valley.

If you have any questions, please feel free to call me.

Sincerely,

DICKENSON, PEATMAN & FOGARTY

Richard Mendelson

Joseph G. Peatman
Walter J. Fogarty, Jr.
David W. Meyers
C. Richard Lemon
Francis J. Collin, Jr.
David B. Gilbreth
Charles H. Dickenson
Paul G. Carey
Richard P. Mendelson
Cathy A. Roche
James W. Terry
Katherine Ohlandt
Stan D. Blyth
Linda Emerson
Thomas F. Carey
Kathleen Winter
Amy L. Keyser
Matthew J. Eisenberg
Katherine Philippakis
Danielle M. Houck
Michael J. Holman

Joseph M. Keebler,
Of Counsel
Howard G. Dickenson,
Retired

RPM:srw
Enclosures
rpm\oakk mascolo ltr2.doc

cc (w/enclos.): Janet Trefethen

Rec'd
9/24/00

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

Dear Mr. Magaw and Mr. Mascolo:

We are members of the wine trade in the state Florida. Our group represents the entire state and has over 100 years combined experience in the wine industry. We know it well:

The petition for the Oak Knoll District in Napa Valley, California has recently been brought to our attention. We are writing to tell you that it is a recognizable and distinct region that we know in the trade as the Oak Knoll District.

We urge you to approve this important AVA.

Sincerely,

James Stoodley
Dennis McBeine
Thomas Ashe
Humberto Carrasco
E.C. Hamm
[Signature]
Dane Mansour
Teresa A. Beuchfeld

[Signature]
R. Stephens
[Signature]
Steph [Signature]
Kathy H. Bueger

Southern Wine & Spirits
Florida

Eric Hemer
James Stoodley
Steve Lorenz
Guido Carbajal
Dennis McGuire
Robin Stephenson
Mike Pride
Dana Manison
Thomas Ashe
Kathy Fly
Teresa Barfield
Frank Fanto

received

Rec'd
9/20/00
Jed

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

Dear Mr. Magaw and Mr. Mascolo:

We are members of the wine trade in Northern California. Our group has many years combined experience in the wine industry. We know it well.

The petition for the Oak Knoll District in Napa Valley, California has recently been brought to our attention. We are writing to tell you that it is a recognizable and distinct region that we know in the trade as the Oak Knoll District.

We urge you to approve this important AVA.

Sincerely,

Matt Vrett
Pat Bradley
~~*[Signature]*~~
Thomas [unclear]
Lacey [unclear]
Kate Bentley
Mat [unclear]

Craig P. Fisher

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

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We urge you to approve this important AVA.

Sincerely,

Ally Olsen
[Signature]

Ch. Gosh

Rough AKA

[Large signature]

[Signature]

Joanna Breslin

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

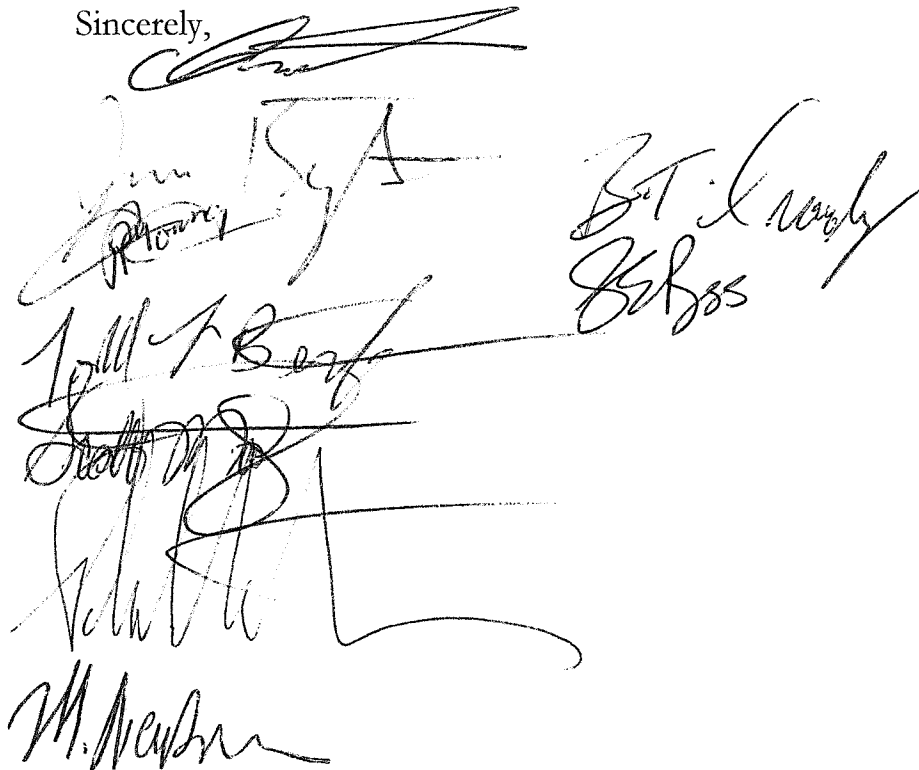
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We urge you to approve this important AVA.

Sincerely,



Handwritten signatures of several individuals, including one that appears to be 'Bill A. Berke' and another that says 'Bob Jones'.

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

Dear Mr. Magaw and Mr. Mascolo:

We are members of the wine trade in Northern California. Our group has many years combined experience in the wine industry. We know it well.

The petition for the Oak Knoll District in Napa Valley, California has recently been brought to our attention. We are writing to tell you that it is a recognizable and distinct region that we know in the trade as the Oak Knoll District.

We urge you to approve this important AVA.

Sincerely,

Handwritten signatures in blue ink, including one that appears to be "Danielle Dupuis".

Henry Wine Group
Henry Wine Group

Handwritten signatures in blue ink, including "Pamela Craft", "Michael P. Sfu", "Joseph V. Nalmsky", and others.

Henry Wine Group
Henry Wine Group
JHWG
THWB
Henry Wine Group

September 8, 2000

Mr. Richard Mascolo, Chief
Mr. John W. Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Avenue, N.W.
Washington, DC 20226

Dear Mr. Magaw and Mr. Mascolo:


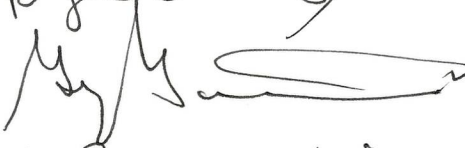

We are members of the wine trade in Northern California. Our group has many years combined experience in the wine industry. We know it well.

The petition for the Oak Knoll District in Napa Valley, California has recently been brought to our attention. We are writing to tell you that it is a recognizable and distinct region that we know in the trade as the Oak Knoll District.

We urge you to approve this important AVA.

Sincerely,


Paul Hastings
Mr. Mascolo
Joan Hill


Bryan Curson

HR Bagraschi


The Henry Group Sales Roster

Last Revision Date: 01-05-00

Doug Ahlstrand (R73)
904 Via Verde
Del Rey Oaks, CA 93940
831-393-1511 (VM 600)
Fax: 831-393-2137
Pager: 831-684-6406
Region 17: Monterey, Carmel,
Big Sur & Salinas

Randall Aldern (L00)
2550 Ocean Cove Drive
Cardiff, CA 92007
760-942-9035 (VM 722)
Pager: 619-898-5485
Region 07: San Diego - Chains

Peter Baedeker (R86)
5801 Merriewood
Oakland, CA 94611
Home/Fax: 510-594-7617
(VM 614)
Pager: 415-740-7350
Region 00: Hotel Specialist

Holly Baker (S92)
61 Granada
Long Beach, CA 90803
562-439-6768 (VM 711)
Pager: 310-761-9108
Region 02: Long Beach to Newport
Beach

Thomas Bennett (H01)
1409 Masonic Avenue #1
San Francisco, CA 94117
Home/Fax: 415-626-4260
(VM 610)
Pager: 415-207-2741
Region 00: San Francisco

Todd Bertz (R96)
11438 Ridge Road
Truckee, CA 96161
530-582-1806 (VM 621)
Pager: 916-522-4934
Region 04: Lake Tahoe

Chris Blanchard (H00)
55 Marinero Circle #104
Tiburon, CA 94920
Office/Fax: 415-789-5052 (VM 615)
Nextel: 415-850-5384
Region 08: Peninsula- District Manager

Sam Bon (R77)
174 Casabella Dr.
Sonoma, CA 95476
707-935-1882 (VM 258)
Nextel: 707-249-7111
Pager: 707-423-8621
VP of Brand Management

Amoreena Bremgartner (S96)
613 W. 36th Street
Long Beach, CA 90806
562-989-6939 (VM 759)
Pager: 626-291-3314
Region 07: San Fernando/San Gabriel
Valleys - Chains

Chad Brengle (R53)
222 Marin St
San Rafael, CA 94901
Home/Fax: 415-455-0451
(VM 613)
Pager: 415-804-3563
Region 05: South & East Marin Cty.

Joanna Breslin (R16)
401 Studio Circle, #7
San Mateo, CA 94401
650-348-7260 (VM 649)
Fax: 650-348-7269
Pager: 415-560-3098 (SD #95)
Region 08: San Francisco

Edward Brinson (R02)
410 Los Encino Ave.
San Jose, CA 95134
408-954-8870 (VM 699)
Pager: 408-237-7797
Region 06: South Bay/San Jose
Fremont/Pleasanton - Chains

Vinnie Bui (L10)
360 S. Burnside Ave. #11C
Los Angeles, CA 90036
Home: 323-937-6770 (VM 683)
Pager: 323-550-6191
Region 11: West LA Corridor

Steven Burgess (R26)
2171 Pacific Avenue #402
San Francisco, CA 94115
415-292-9859 (VM 670)
Fax: 415-292-9853
Pager: 415-207-3769
Region 08: San Francisco

Mitch Cahoon (R88)
PO Box 8214
Mammoth Lakes, CA 93546
Home: 760-924-5705 (VM 667)
Fax: 760-934-5885
Region 04: Mammoth Lakes

Cristy Chamberland (R36)
47 Palm Ave. #3
San Francisco Ca, 94118
415-831-1883 (VM 622)
Fax: 415-831-1686
Pager: 415-207-2628
Northern CA Chain Sales Mgr

Valerio Chiarotti (L01)
330 South Almont Drive Apt. C-2
Los Angeles, CA 90048
310-247-9872 (VM 642)

Pager: 310-998-0131
Italian Wine Specialist

Manny Cicchetti (H18)
100 Bayo Vista Heights #51
San Rafael, CA 94901 (VM 628)
Home: 415-454-2880
Pager: 415-708-0550
Region 05: Marin County

Ira Cohen (R78)
1858 Heather Lane
Petaluma, CA 94954
707-789-9463 (VM 669)
Fax: 707-778-3580
Nextel: 415-850-5386
Region 00: SF Regional Manager

Rachel Collier (S75)
1173 Pembroke Drive
San Jose, CA 95118
H/O: 408-978-3372 (VM 640)
Fax: 408-978-3376
Nextel: 408-590-7200
S. Cal Chain Sales Mgr.

Chris Coppola (R52)
PO Box 1407
Mariposa, CA 95338
209-966-7454 (VM 617)
Fax: 209-966-7469
Pager: 209-492-2539
Region 04: Visalia to Manteca

Ray Croteau (S02)
42471 May Pen
Bermuda Dunes, CA 92201
760-360-9463 (VM 735)
Pager: 760-370-5417 (SD #68)
Region 13: Palm Springs

Brian Crowley (H05)
1363 57th Street
Sacramento, CA 95819
916-457-4922 (VM 611)
Pager: 916-819-2914
Region 04: Central Valley

Mark Deegan (S71)
3554 Caminito El Rincon #57
San Diego, CA 92130
619-755-4673 (VM 661)
Pager: 619-899-7126
Pager: 213-613-7791
Region 13: Mid San Diego/La Jolla

Reseda, CA 91335
818-345-8047 (VM 736)
Fax: 818-609-1088
Pager: 213-961-1576
Region 11: Santa Monica/Venice

James Eichel (R90)
2231 O' Farrell #2
San Francisco, CA 94115
415-567-1493 (VM 609)
Pager: 415-303-1914
Region 00: San Francisco

Bill Elbring (R75)
245 Lincoln Street
Healdsburg, CA 95448
707-431-4240 (VM 616)
Pager: 707-647-8465
Region 05: Sonoma/Mendocino

Thomas Favorite (L12)
8780 Shoreham Drive #211
West Hollywood, CA 90069
Home: 909-862-1309 (VM 756)
Nextel: 213-961-3675
Region 01: West Hollywood/ West LA

Ann Feely (R54)
18 Mountain Valley Place
Danville, CA 94506
925-736-9434 (VM 632)
Fax: 925-736-9324
Pager: 925-328-5151
Region 09: Contra Costa County

Kent Fitzgerald (H14)
60 Trellis Drive
San Rafael, CA 94903
415-472-1123 (VM 237)
Nextel: 707-333-6293
Brand Manager

Antonio Gardella (S61)
41 Northridge Road
Santa Barbara, CA 93105
Home: 805-898-2218 (VM 732)
Home Office: 805-898-2268
Nextel: 805-896-8688
Fax: 805-898-0797
Cell phone: 805-896-8688
Region 03: Montecito/Santa Barbara

Marcel Geloan (S04)
11 Vincente Terrace
Santa Monica, CA 90401
310-393-0462 (VM 704)
Fax: 310-458-6550
Pager: 213-963-5911
Region 11: Santa Monica

San Carlos, CA 94070
650-596-5161 (VM 623)
Pager: 650-615-3019
Region 08: North Peninsula

Bill Grant (S80)
7701 Warner Ave #D-57
Huntington Beach, CA 92647
H/Fax: 714-596-3971 (VM 799)
Pager: 714-575-3530
Region 12: No. Orange Co.

Danyale Hambly (H10)
127 Melva Court
Windsor, CA 95492
707-838-4344 (VM 633)
Pager: 707-944-3455
Region 05: Sonoma County

Sue Hanna (S58)
33231 Calle Mira Copa
Temecula, CA 92592
Phone/Fax: 909-302-1732 (VM 716)
Car: 909-201-WINE
Region 13: Riverside/Temecula

Val Haraszthy
120 Anthony Ct.
Sonoma, CA 95476
Cell: 707-494-0363 (VM 269)
Brand Manager

Michael Hilles (L11)
1150 Acapulco Court
Oxnard, CA 93035
Home: 805-985-3312 (VM 717)
Pager: 805-887-3012
Region 03: Malibu, Ventura, Ojai & W. San Fernando Valley

Steve Jenkins (R98)
493 West J. Street Apt. G
Benicia, CA 94510
707-745-4832 (VM 232)
Telemarketing South
Region 09: Solano County

San Diego, CA 92129
858-484-2372 (VM 794)
Fax: 619-484-1946
Nextel: 619-921-6999
Region 13: San Diego Regional
Manager

Tiphany Kane (H03)
620 G Street #2
Petaluma, CA 94952
707-778-6476 (VM 685)
Pager: 707-558-2673
Region 06: Marin, Solano,
Sonoma, Napa,
and Sacramento City - Chains

Howard Kassoria (S81)
257 1/2 Prospect Avenue
Long Beach, CA 90803
562-621-1915 (VM 703)
Pager: 909-422-7798
Region 02: N. Orange County

Jim Knight (R79)
1840 Eucalyptus Ave.
Seaside, CA 93955
831-394-2850 (VM 689)
Fax: 831-583-0913
Nextel: 831-901-5233
Region 17: Monterey Bay District
Manager

Charles L' Episcopo (S97)
330 S. Almont Drive Apt. #D3
Los Angeles, CA 90048
310-288-2185 (VM 726)
Pager: 213-303-8926
Region 01: LA Market

Megan Lastinger (R98)
13660 Wright Rd.
Auburn, CA 95603
530-878-6425 (VM 266)
1-800-565-0833
Fax: 530-878-7057
Beta pager (ONLY): 916-565-9356
Telemarketing North

The Henry Wine Group Sales Roster

Last Revision Date: 01-05-00

Ron Lastinger (R84)
13660 Wright Rd.
Auburn, CA 95603
530-878-7098 (VM 662)
1-800-734-6560
Fax: 530-878-7057
Nextel: 530-308-5183
Region 04: Central Valley Regional
Manager
President Of Lastinger Wine

Michael Lewis (S82)
1850 Camden Avenue #7
Los Angeles, CA 90025
310-478-9762 (VM 705)
Pager: 310-250-7601
Fax: 310-478-8370
Region 07: Sourthern CA Chain Sales
Mgr.

Duncan Lumsden (S26)
430 Acacia Avenue
Solano Beach, CA 92075
858-720-0421 (VM 739)
Fax: 858-720-0448
Pager: 619-529-9353
Region 13: South San Diego

Daniel Madero (R94)
357 28th Avenue
San Francisco, CA 94121
Phone: 415-221-7122
Fax: 415-221-7120 (VM 604)
Pager: 415-207-6358
Region 10: North Retail Specialist

Tim Malette (L04)
219 Western Avenue
Glendale, CA 91201
818-956-0561 (VM 754)
Fax: 818-502-0346
Pager: 818-218-0800
Region 01: Glendale, Los Feliz

Ellen McAleavy (R87)
136 Plateau Ave.
Santa Cruz, CA 95060
Home/Fax: 831-471-9313
(VM 691)
Pager: 831-685-4830
Region 17: Santa Cruz, Saratoga and
Los Gatos

Laird McLain (S85)
10 W. Quinto Street
Santa Barbara, CA 93105
Phone/Fax 805-682-4246
(VM 725)
Mobile: 805-452-1855
Region 03: Tri-County Regional
Manager

Heather Meyer (H12)
2397 Lyall Way
Belmont, Ca 94002
Home/Fax 650-654-8998

(VM 684)
Pager: 650-371-3558
Region 06: San Francisco
North Peninsula

Darryl Miller (R04)
8291 Hwy 128
Healdsburg, CA 95448
707-433-2311 (VM 698)
Fax: 707-433-1882
Nextel: 707-484-1173
Region 05: North Bay Regional
Manager
President of Vino Yes
Director of Brokered Brands

Robin Mitchell (H15)
467 Newton Way
Angwin, CA 94508
707-965-2098 (VM 645)
Pager: 707-944-6733
Region 05: Napa

Herbert Monterrosa (S79)
8333 Columbus Ave. #6
North Hills, CA 91343
818-891-6630 (VM 637)
Fax: 818-891-4623
Pager: 818-828-3145
Region 01: San Fernando Valley

Peter Neptune (S90)
24 Lancewood Way
Irvine, CA 92612
Home: 949-654-7785
Fax: 949-733-0961
Mobile: 949-697-6848
Director of Wine Education
Southern VP Sales

Jennifer O'Dell (L09)
2480 Irvine Blvd. #288
Tustin Ranch, CA 92782
714-389-0321 (VM 755)
Pager: 714-218-3178
Region 07: LA Beaches - Chains

Martin Olson (R61)
2150 Jackson Street #106
San Francisco, CA 94115
415-567-4424 (VM 605)
Fax: 415-567-0199
Pager: 415-207-3798
Region 00: San Francisco

David Pace (H13)
39 Liberty Lane
Petaluma, CA 94952
707-789-9854 (VM 652)
Pager: 707-944-6058
Region 05: Sonoma County

John Penoff (R08)
4353 Bermuda Ave.
Oakland, CA 94619-3020
510-530-6797 (VM 651)
Fax: 510-530-0926
Pager: 415-207-8625
Region 00: San Francisco

Richard Phoenix (R72)
2312 Main Street
Napa, CA 94558
707-257-8377 (VM 625)
Pager: 707-944-6171
Region 05: Napa Valley

James Pollock (L05)
12439 Magnolia Blvd #271
No Hollywood, CA 91607
818-763-9687 (VM 747)
Fax: 818-985-6587
Mobile: 818-426-1620
Pager: 818-218-1561
Region 11: LA West Regional Manager

Hans Purohit (R99)
5876 Ettersberg Drive
San Jose, CA 95123
408-972-5471 (VM 622)
Fax: 408-735-1481
Pager: 408-619-0902
Region 17: San Jose

Ann Rea (S33)
832 N. Palm #101
West Hollywood, CA 90069
Car: 818-802-9463 (VM 733)
Fax: 310-854-5851
Pager: 818-569-1271
Region 12: Southern Hotel/Club
Specialist

Michael Restifo (R58)
921 York Street
Oakland, CA 94610
510-836-9463 (VM 208)
Fax: 510-451-9463
Nextel: 415-716-9943
VP of Sales
Northern CA Sales

Ed Revak (R64)
5117 Sandburg Drive
Sacramento, CA 95819
916-739-1611 (VM 629)
Fax: 916-739-6256 (office)
800-741-WINE
Pager: 916-556-2414
Region 04: Sacramento

The Henry Fine Group Sales Roster

Last Revision Date: 01-05-00

Joyce Rickenbaker (R29)
233 Begier Ave.
San Leandro, CA 94577
510-562-2197 (VM 627)
Fax: 510-562-8756
Pager: 415-804-3557
Region 10: Northern Retail Specialist

Chris Rimmelle (L06)
1711 8th Street
Manhattan Beach, CA 90266
Phone: 310-372-0014 (VM 724)
Pager: 909-398-2404
Region 07: LA Valley - Chains

Rich Robeson (R89)
6559 Heather Ridge Way
Oakland, CA 94611
Phone/Fax: 510-339-8765 (VM 665)
Pager: 510-929-4676
Region 09: Alameda County

Lisa Robins (H21)
979 Cayuga Avenue
San Francisco, CA 94112
Home: 415-469-9938 (VM 723)
Cell: 415-609-9938
Pager: 415-210-7374
Region 00: San Francisco

Tami Robinson (R97)
8812 Summer Creek Road
Bakersfield, CA 93311 (VM 750)
Home/Fax: 661-663-8442
Pager: 661-634-7921
Region 04: Bakersfield

Heather Rosberg (H16)
2040 Encina Ave.
Modesto, CA 95354 (VM 676)
Phone/Fax: 209-527-1838
Pager: 209-491-1503
Region 04: Modesto to Lodi & Sonora Foothills

Larry Sandoval (L03)
1829 Lahoud Drive
Cardiff, CA 92007
760-944-1324 (VM 798)
Pager: 619-973-7377
Region 13: San Diego/Desert

Jennifer Scott (R95)
3366 Mt. Diablo Blvd. A-19
Lafayette, CA 94549
925-284-9250 (VM 606)
Fax: 925-284-9351
Nextel: 925-766-9949
Region 09/10: East Bay Retail Specialist
Regional Manager

Edward Schrufer (H23)
3478 Marina Drive West
Lakeport, CA. 95453
H/O: 707-262-1138 (VM 672)
Cell: 707-972-6513

Pager: 707-323-1606
Region 05: Lake County

James Silver (TJWG)
2360 W. Chester Road
East Fallowfield, PA 19320
Phone: (610)380-0143
East Coast Sales Manager

Lori Sizelove (R30)
8 Crotona Heights Drive
Crockett, CA 94525
510-787-3464 (VM 612)
Fax: 510-787-3478
Pager: 925-295-8406
Cell phone: 510-701-5674
Region 06: Northern CA Asst. Chain
Sales Mgr

Robert Smith (R05)
1508 Marsh Rd.
Eureka, CA 95501
707-441-9263 (VM 634)
Region 05: Humboldt County

John Stipicevich (L13)
7925 Santa Rosa Road
Atascadero, CA 93422 (VM 728)
Home: 805-461-1158
Pager: 805-782-3384
Region 03: San Luis Obispo County

Fred Stout (L08)
P.O. Box 1950 (330 Clemente)
Avalon, CA 90704
310-850-2799/310-510-1950
(VM 619)
Region 12: Catalina Island

Elaine Taylor-McCune (S51)
27062 Aldeano Drive
Mission Viejo, CA 92691
Home: 949-587-9742 (VM 761)
Fax: 949-587-9749
Pager: 949-733-6088
Region 02: South Orange County

Paul Torres (R22 /S22)
1205 Robyn Court
Danville, CA 94526
925-831-2595 (VM 624)
Fax: 925-831-0929
Nextel: 925-766-9063
V. P. Chains

Paul Van Dyck (H04)
236 Water Street
Point Richmond, CA 94801
510-215-6994 (VM 630)
Fax: 510-273-7937
Pager: 925-975-1137
Region 09: West Contra Costa/
Alameda

Marla Venturino (H19)
289 Pinyon Hills Drive
Chico, CA 95928 (VM 641)

Home: 530-345-2866
Pager: 530-699-3308
Region 04: Chico

Matt Viotto (S66)
1280 S. Barrington #2
Los Angeles, CA 90025
310-444-9989 (VM 740)
Fax: 310-444-9939
Pager/Cell: 310-245-6595
Region 12: Southern Retail Specialist

Joe Walmsley (R21)
1430 Franks Lane
Menlo Park, CA 94025
650-322-7859 (VM 626)
Fax: 650-329-0144
Pager: 510-472-2897
Region 08: Mid Peninsula

Kevin Walsh (S14)
559 Arden Drive
Encinitas, CA 92024
760-634-3634 (VM-749)
Fax: 760-634-3634
Pager: 619-969-9807
Region 13: North San Diego

Andrew Wasson (S57)
26732 Trasmiras
Mission Viejo, CA 92692
949-367-9867 (VM 701)
Fax: 949-367-9867
Nextel: 949-795-2277
Region 02: Orange County/Long Beach
District Manager

Sarah Whittenberg (S95)
176 1/2 S. Pine Street
Orange, CA 92866
714-639-3230 (VM 770)
Pager: 949-448-1203
Region 02: Orange County

Joel Wilk (S63)
444 Ninita Pkwy.
Pasadena, CA 91106
626-304-9203 (VM 753)
Fax: 626-304-9203
Pager: 213-360-7520
Region 11: Beverly Hills

Tyler Willson (S88)
PO Box 22115
Santa Barbara, CA 93121
805-705-4631 (VM 734)
Fax: 805-705-4630
Pager: 805-730-3123
Region 07: Santa Barbara & SLO
Chains

Kevin Woodling (H20)
2828 Dandellon Circle
Antioch, CA 94509 (VM 727)
Home: 925-755-5134
Pager: 925-244-8170

The Henry Wine Group Sales Roster

Last Revision Date: 01-05-00

Region 06: Sacto - Walnut Creek

Peter R. Young (H17)

49 Showers Drive #A140

Mountainview, CA 94040

Phone/Fax: 650-948-4295 (VM 603)

Pager: 650-371-6089

Mobile: 650-218-4354

Region 08: San Mateo & Santa Clara

Corenties



(DEPUTY MUST READ DESCRIPTION AND

Lands must be assessed in separate tracts, not exceeding 640 acres. Describe each tra Section, and when not so surveyed, by metes and bounds, or other description, sufficient to identi

DESCRIPTION OF REAL ESTATE AND IMPROVEMENTS

Fraction or other Description.	Sec.	Tw'p N.	Range West.	Number of Acres.	Value of Land.
--------------------------------	------	------------	----------------	------------------------	-------------------

~~Salvador District
 44 ¹⁰/₁₀₀ acres of land being lot 4 in
 subdivision of plot 4. Sausal Rancho.~~

~~44~~

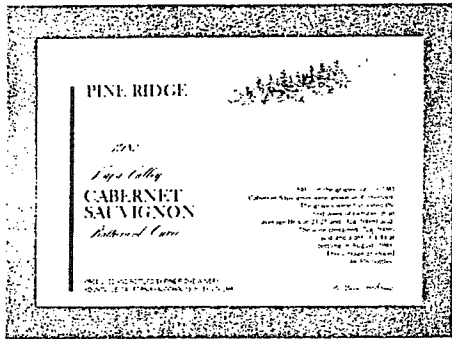
Oak Knoll Dist.
 278 acres of land bounded N. by
 land of Pyther, E. by land of Grigsby
 and Young, S. by land of Boyss, W.
 by Co road.
 Residence, barns & fencing 5.00 winery 7.50 vineyard

278 27.80:1

Goodman property
 Assessors Office
 1888

PRIVATE DONO

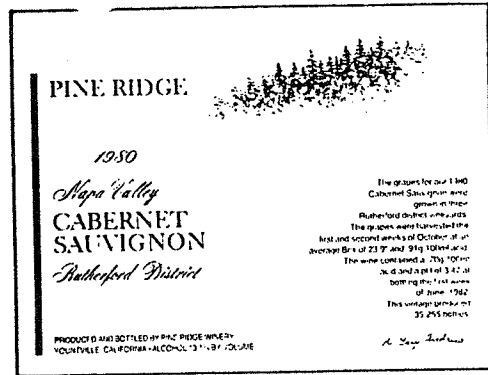
LOT NO.	WINE DESCRIPTION	VINTAGE
166.	BRANDY Beringer Vineyards 1 bottle	1952 per lot \$75
DONATED BY FRED BERINGER, ST. HELENA, CALIFORNIA.		



PINE RIDGE WINERY is nestled in a small valley on the western edge of the Stag's Leap area of the Napa Valley. The winery took its name from the ridge of pines that borders our property and that can be seen for miles as one drives along the Silverado Trail. The 50 acres that comprise the winery and vineyard have a long history of winemaking starting prior to Prohibition with the wines of an early Swiss-Italian family, the original land owners. When we acquired the property in 1978, we terraced the hillsides in European fashion, adding to the existing Chardonnay vineyard. The stressful growing conditions of the new hillside plantings will add depth and complexity to the grapes and resulting wines. Recognizing

that microclimates and soil types make the difference between good wine grapes and great ones, we have purchased selected parcels of land in the great districts for our vineyards within the Napa Valley. Our vineyards are located in Rutherford and Stag's Leap areas, where we grow Cabernet Sauvignon, Cabernet Franc, and Merlot and at the winery site where we grow Chardonnay. In addition, we buy from selected vineyards in the Oak Knoll district, the Yountville district and the Carneros district. We have combined the finest technology and winemaking equipment with small French oak cooperage, where called for, to further develop the distinct flavors of our wines. The wines reflect the taste and characteristics of the viticultural microclimates of the areas from which the grapes were grown.

LOT NO.	WINE DESCRIPTION	VINTAGE
167.	CABERNET SAUVIGNON—Andrus Reserve This extremely limited production wine, composed of 11% Cabernet Franc, 7% Merlot and 82% Cabernet Sauvignon, shows the depth of long maceration on the skins. This wine has received acclaim all over the U.S. as one of the truly great 1980 Cabernets. 1 case	1980 per lot \$600
168.	CABERNET SAUVIGNON—Andrus Reserve The only one of a kind, this special bottling of the wine mentioned above. 1 jeroboam	1980 per lot \$2,000
169.	CABERNET SAUVIGNON—Rutherford Cuvee This vintage demonstrates our continued efforts to express elegance and finesse in California Cabernets, a double Gold Medal Winner. One of only three imperials bottled. 1 imperial	1981 per lot \$500
170.	CABERNET SAUVIGNON—Rutherford Cuvee A depth of character and excellent balance highlight this superior vintage of a blend of Cabernet, Cabernet Franc and Merlot. This wine may be bottled in any size of bottle. 1 case	1984 per case \$175
171.	2 cases	per case \$175
172.	2 cases	per case \$175
173.	5 cases	per case \$175
174.	10 cases	per case \$175



Pine Ridge Winery is nestled in a small valley on the western edge of the Stag's Leap district of the Napa Valley. The winery took its name from the ridge of pines that borders our property and that can be seen for miles as one drives along the Silverado Trail.

The fifty acres that comprise the winery and vineyard have a long history of winemaking starting prior to Prohibition with the wines of an early Swiss-Italian family, the original land owners. When we acquired the property in 1978, we terraced the hill-sides in European fashion, adding to the existing Chardonnay vineyard. The stressful growing conditions of the new hillside plantings will add depth and complexity to the grapes and resulting wines.

Recognizing that micro-climates and soil types make the difference between good wine grapes and great ones, we have purchased selected parcels of land

in the great districts for our vineyards within the Napa Valley. Our vineyards are located in the Rutherford and Stag's Leap districts where we grow Cabernet Sauvignon and Cabernet Franc, and at the winery site where we grow Chardonnay. In addition, we buy from selected vineyards in the Oak Knoll district, the Yountville district and the Carneros district.

We have combined the finest technology and wine-making equipment with small French oak cooperage, where called for, to further develop the distinct flavors of our wines. The wines reflect the taste and characteristics of the viticultural micro-climates of the districts from which the grapes were grown.

R. Gary Andrus
Managing Partner/Winemaker

Lot No.	Wine Description	Vintage	
	Cabernet Sauvignon	1978	
	The first vintage from Pine Ridge Winery, this wine received critical acclaim for its elegant style—a silver medal winner.		
	Cabernet Sauvignon	1979	
	From a vintage that produced subtle, earthy wines showing finesse and character, this wine was also a silver medal winner.		
	Cabernet Sauvignon	1980	
	From a vintage that has produced a depth of character consistent with an excellent vintage, this wine was a gold medal winner.		
324.	3 jerobaums/1 each vintage		per lot \$500
	Chardonnay— <u>Oak Knoll District</u>	1981	
	This wine, from the cool growing area northwest of the town of Napa, produced a wine acclaimed for its depth and character; it was barrel fermented and aged "sur lie"—a gold medal winner.		
	Chardonnay—Stag's Leap District	1981	
	Estate grown and fermented in French oak barrels, aged "sur lie" and induced through malolactic fermentation, this wine shows elegance and finesse—a gold medal winner.		
325.	1 case magnums of each vintage		per lot \$350

Trefethen Vineyards
Estate Grown
Estate Produced
Estate Bottled

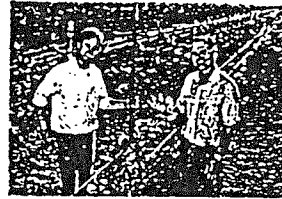
Tradition tempers technology at Trefethen Vineyards, where a century-old winery and the latest in winemaking equipment give the Trefethen family, and their wines, the best of both worlds.

Vines have flourished in the Oak Knoll Station area of Napa since the 1850s. James and George Goodman



John and Janet Trefethen

were among the first to establish a vineyard there. In 1886, they built the winery that stands today as Trefethen Vineyards. Their ranch was called Eshcol, a Biblical reference to an immense cluster of grapes, and their wines received top honors as early as 1888.



Although he recently handed the title of Vineyard Manager to his son, Steve (left), Tony Baldini (right) still helps tend the land from dawn to dusk.

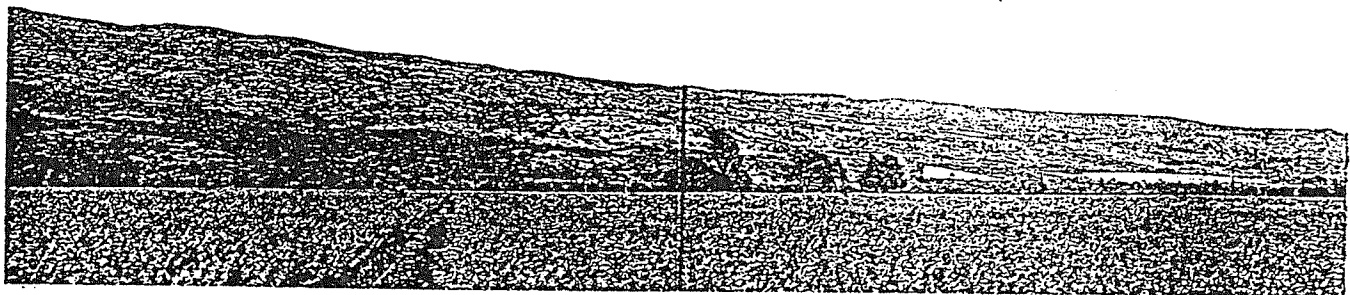
Winemaking in California – particularly in Napa – continued to grow and prosper for several years. But America's first wine boom went bust in the early 20th century when dozens of wineries closed due to phylloxera and Prohibition. Agriculture in the Napa Valley returned to fruit orchards and wheat fields.

In 1968, Gene and Katie Trefethen bought neglected orchards and grape vines in the cool southern end of the Napa Valley where the Goodman grapes once thrived. To revitalize the old Eshcol property, the Trefethens hired Tony Baldini.

Working closely with "Mr. T" and his son John, Tony planted and nurtured new vines on the 600-acre valley estate and the 50 hillside acres to the northwest.



Today Trefethen is the only remaining wooden gravity flow winery in the Napa Valley; here horses are delivering grapes to be hoisted to the third floor during harvest.



with wine. The longer the wine rests on the yeast, the more character the wine develops. This yeastiness is sometimes described in our wines as a "bread dough" or "croissant" characteristic. The best and most expensive bubblyies have generally spent the longest time on the yeast or "lees".

Q Where do the grapes come from?

A All of the grapes for Domaine Montreaux are 100% Estate grown and come from our vineyards in the Oak Knoll Region of Napa Valley. The cooler climate of this region is perfect for growing chardonnay and pinot noir.

NOTE: The current vintage of Domaine Montreaux is the 1987 Brut. To order Montreaux for yourself, as a gift or for any additional information, please call the Domaine Montreaux office at (707) 253-2802 or (800) 743-6668.

WINE & FOOD

This recipe comes from Bacchanalia Restaurant in Atlanta, GA (one of Kevin Corley's favorites!). Chefs / owners since 1993, Clifford Harrison & Annie Quatrano graduated from the California Culinary Academy in San Francisco in 1987. They were voted "Chef(s) of the Year" by the James Beard Foundation and in the August 1995 issue of Food & Wine Magazine, they earned the title "Best New Chef(s)". They chose this recipe to go with our newly released 1992 Corley Reserve Cabernet Sauvignon. A perfect combination for those cold Winter nights coming up!

SALT & THYME CURED TENDERLOIN OF BEEF WITH SALSA VERDE

1 whole Tenderloin of Beef (trimmed of fat & sinew)
2 tbsp. fresh thyme
1 tbsp. cracked black pepper 2 tbsp. coarse sea salt

Combine thyme, salt & pepper and sprinkle on sheetpan. Roll Tenderloin in mixture and let sit uncovered in refrigerator for 2-4 hours. Sear exterior of meat in very hot, non-stick pan or on a very hot grill to seal in juices, then roast in a hot (400 degrees) oven for about 10 minutes or until desired temperature. Cliff & Annie recommend letting this rest for about five minutes then slice to order and serve with salsa verde. It is also delicious at room temperature.

SALSA VERDE

2 tbsp. chopped Italian parsley 1 tbsp. fresh thyme-leaves
2 tbsp. diced shallot coarse sea salt
1 cup fruity, extra virgin olive oil cracked black pepper
2 tbsp. capers - non pareilles - rinsed and drained

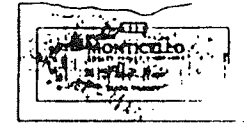
Combine all ingredients and let stand at room temperature. Store in refrigerator - serve at room temperature.

I find friendship to be like wine...raw when new, ripened with age...the true old man's milk and restorative cordial." T. Jefferson

NEW RELEASES!

1993 ESTATE PINOT NOIR, Corley Family Vineyards

This vintage of Estate Pinot Noir celebrates our 23rd Harvest from our vineyards located in the cool Oak Knoll Region of Napa Valley. This wine was crafted from grapes grown on a small parcel located in the heart of our Estate Vineyards. The grapes were thinned at veraison by 50% of the crop to insure low yields (about 2.6 tons/acre) & maximum flavors. The clusters were hand picked, immediately delivered to the winery & crushed into 1/2 ton, open-top fermenters. During the 10 day fermentation, the "cap" was gently punched-down by hand. This special process allows for maximum color extraction without harsh tannins. The resulting wine was then aged in French oak (Allier & Vosges) for 12 months which added a wonderful touch of spice & aromatic smokiness. The final blend offers aromas of vanilla, black cherry and hints of mint & chocolate with rich flavors of ripe cherry, wild berry, & creamy oak and is topped off with a long, silky finish.



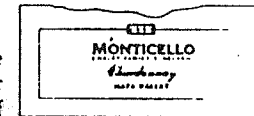
1994 CORLEY RESERVE, WILD YEAST CHARDONNAY

This is our premier release of a "Wild Yeast" chardonnay and it is one of the most stunning wines we've ever produced. The process of using native or "wild" yeast means letting the yeasts that naturally occur on the grapes initiate the primary fermentation. This helps us create a wine with even more distinct vineyard characteristics. The long, cool 1994 growing season delayed the start of harvest well into September and grape quality was exceptional due to the extended "hang time". The resulting wine is ripe with pear & honey aromas which are enhanced by spicy, toasty oak. The texture is smooth and creamy with lingering aftertastes of hazelnut & butterscotch.

**Due to its limited production (230 cs.), this wine is only available directly from the winery.*

1993 ESTATE CHARDONNAY, Corley Family Vineyards

The fruit for this offering of Estate Chardonnay came exclusively from our vineyards in the cool Oak Knoll region of Napa Valley. The low daily temperatures, combined with the lingering morning fog provide an ideal growing climate to properly mature chardonnay grapes. Selective shoot and cluster thinning helped to manage vineyard yields and, combined with leaf pulling, allowed the grapes to mature and develop full varietal flavors. Approximately 35% of this wine underwent malolactic fermentation which provides additional complexity and mouthfeel. This full-bodied, beautifully balanced wine offers aromas and rich flavors of apple, pear, citrus, spice and toasty new oak.



for 5 mins. Allow mixture to cool until warm. Transfer the ingredients, with liquid, to a blender & carefully puree. Return puree to same skillet. Bring to boil then lower heat to simmer. Add cream and season to taste with a pinch of salt. Transfer sauce to a smaller container & keep warm. Rinse out skillet & wipe dry for next step (spinach).

To sauté the spinach, heat olive oil over high. Add onion & garlic and sauté very quickly until the onion just starts to caramelize. Add spinach all at once. Stir until spinach is completely wilted. Add generous pinch of salt & pepper.

TO SERVE: Warm the lamb chops for a few minutes in hot oven. Divide the spinach between two dinner plates and arrange lamb chops over the spinach. Spoon some of the sauce over each chop & serve. (Alternatively, each chop may be split in two between the bones. In this case, arrange four single chops on each plate).

HARVEST 1995

1995 was a memorable year in the Napa Valley, most notably for the weather! Two floods, late rains, hail, cool spring weather, then heat. While those conditions kept us busy in the vineyards with crop thinning & leaf pulling to maximize fruit quality, the results - now in barrels - were worth all the efforts. The cool and damp Spring delayed the flowering of the grape clusters for several weeks, which consequently delayed their harvest dates well past normal. We started crushing the third week of September. Thanks to a long period of Indian Summer weather in late Fall, everything was picked at optimum maturity levels. While it is too early to determine which wines will be destined for Monticello Estate or for the Corley Reserve labels, we can say with confidence that all the 1995 wines are of very good to outstanding quality!

Chardonnay grapes were picked after a long growing season and are showing great concentration of fruit. For the first time we picked some grapes from our new plantings and the results are very rewarding. All the decisions that we needed to make for new rootstocks, grape clones and trellis systems definitely appear to be the right ones.

Pinot Noir also benefited from the prolonged growing season by providing us with fruit that is typical of our Oak Knoll area...good color, depth of flavor and supple structure.

Merlot and Monticello are becoming very good friends. Our estate grown merlot grapes are just getting better & better each year. 1993 & 1994 have both turned out to be wonderful wines and 1995 is already showing signs of excellence!

Cabernet Sauvignon is the most difficult of all varietal wines to gauge for quality when it is young. It is slow to develop, as everyone who collects it knows, but I can tell you it is looking very good!

-John McKay, Winemaker

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winemaker



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ives, minced h ground per pinch/ea.)

ve oil in sauté hops in pan. s on all sides ith the skillet s and chiles. 5 mins.), stir ed (approx. 8 m. Lay lamb n sauté pan. y pink at this platter. Add eat & simmer

MONTICELLO

V I N E Y A R D S

THE MONTICELLO STORY

1995 marked Monticello Vineyards' 25th year of excellence in grape growing in Napa Valley. We take special pride in the stature and recognition that we have gained as a WINEGROWER, both nationally and internationally.

Jay Corley began searching in 1969 for an appropriate site to grow wine grapes and quickly recognized that the best wines in the United States were made from grapes grown in Napa Valley. Because of his personal interest in Burgundian-style wines Jay chose to initially focus on Chardonnay and Pinot Noir and therefore acquired land in the Oak Knoll area of Napa Valley, just north of the town of Napa. With its cooler temperatures, the Oak Knoll area is ideal for growing these varietals.

Great wines are made in the vineyards - this is why Monticello has made such a tremendous commitment to ownership of the most suitable land for our grapes. Every detail is meticulously controlled - from clonal selections and trellis design to hand-harvesting the fruit.

A winemaker was hired in 1980 to oversee the harvest and crushing of grapes that year at a nearby winery. A new state of the art production facility was completed and first used for the 1982 harvest. The design and equipment selections for the winery parallel the commitment to excellence evident in the vineyard and included a sophisticated dejuicing and holding tank system; the first one in the Napa Valley.

Monticello now produces 20,000 cases of wine annually: Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon and, when weather permits, a late-harvest Semillon. The Chardonnay, Pinot Noir, Merlot & Semillon are all from our home vineyard. The Cabernet Sauvignon is from our State Lane Vineyard in Yountville which has warmer temperatures and is ideal for ripening the thicker skinned Cabernet grape. The goal and philosophy of our winemaking is to craft wines of world class quality which reflect the flavor character of the particular grape and also carry the signature of the vineyard.

Because of Jay Corley's special interest in Thomas Jefferson and in recognition of Jefferson's contributions to American wine and food, Monticello's "Jefferson House" was patterned after Thomas Jefferson's Estate in Virginia. The "Jefferson House" includes offices, a culinary center, dining room and other hospitality areas for special visitors and stands as a symbol of excellence of the Monticello Estate.

"The first 25 years have prepared us for the next generation as WINEGROWERS in Napa Valley." -Jay Corley, Founder

1993 ESTATE MERLOT

The 1993 Estate Merlot marks the fourth release from our estate vineyards located in the Oak Knoll area of the Napa Valley. A small block, only 12 acres of our vineyard was planted to Merlot in the mid-1980's, in a sight uniquely suited to this varietal. The cool temperatures and foggy mornings in our vineyard allow the fruit a long growing season for maximum flavor development and good acidity. In the vineyard, we pay special attention to canopy and yield management. This is accomplished through shoot thinning, leafing and fruit thinning. The result is a wine with a tremendous concentration of flavors. We harvested our 1993 Merlot on September 29, 1993. After completing fermentation, we leave the wine with the skins an additional 11 days of extended maceration. This softens the tannins and adds complexity and extracts more color. The resulting wine was aged gently in new Nevers French oak barrels for an additional 24 months. This wine is medium-bodied with plenty of stuffing but offers the suppleness that is typical of this varietal. Layers of black cherry and other black fruit flavors are packed into this wine with a touch of new French oak and round tannins that will allow it to continue to develop for many years to come.

Alcohol: 13.9% pH: 3.35 Total Acid: .74

1993 ESTATE PINOT NOIR

This 1993 Pinot Noir celebrates the 23rd harvest from our vineyards located in the cool Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small parcel located in the heart of our Estate. The grapes were thinned at veraison by about 50% of the crop level to insure a low yield and maximum flavors. The yield was approximately 2.6 tons/acre. Clusters are hand picked, immediately delivered to the winery and crushed into 1/2 ton open top fermenters for 10 days. This special process allows for maximum color extraction without harsh tannins. The harvest of 1993 began in August and our Pinot Noir was picked on the 26th. The wine was aged for 12 months, we chose a combination of Allier and Voges french oak barrels, adding touches of spice and aromatic smokiness. The final blend emphasizes rich flavors of black cherry and strawberry. The nose offers touches of vanilla and toast, leading to a long, silky finish.

Alcohol: 13.9% pH: 3.39 Total Acid: .66

1991 CHATEAU M

Chateau M is crafted from grapes grown on our 80-acre estate and is only our fifth release in 15 years. Growing conditions for this dessert wine occur only in those unique years when the weather patterns allow for the ideal combination of heat and humidity that allows "botrytis" to develop. The Semillon and Sauvignon Blanc is barrel aged separately for three years and then blended together, resulting in the classic sauterne blend. The golden amber color reflects a nose of candied fruits and honey leading to sweet, full flavors of pear and apricot fruit on the palate concluding with a long, rich finish.

Alcohol: 15.0% pH: 3.70 Total Acid: .70 R.S.: 10%

1988 DOMAINE MONTREAUX BRUT

We are pleased to release our FIFTH vintage of Brut from this tiny estate vineyard. The commitment to produce California's finest vintage Brut prompted the development of Domaine Montreaux in 1983. Our 32-acre vineyard is located in the Oak Knoll/Big Ranch area of Napa Valley. All of these wines are hand-crafted, from the planting of the vines to the labeling of each individual bottle. Adopting some of the oldest champagne techniques (today used by only a few producers such as Krug and Bollinger), Montreaux wines are barrel fermented and barrel aged. Our 1988 Montreaux displays a subtle combination of aromas including honey and toasted almonds with hints of raspberries and apples. On the palate, the creamy entry is complemented by notes of orange zest and rich Pinot Noir characteristics of cherry and wild berries. Apple and pear flavors are delicately balanced by firm acids and a rich mouthfeel on the finish.

40% 1988 Estate Chardonnay; 60% 1988 Estate Pinot Noir; Dosage: 100% Barrel Fermented Chardonnay from Block IV, En Tirage: 7 Years. Alcohol: 12.4% Total Acid: .87 R.S. .75

MONTICELLO

CORLEY FAMILY VINEYARDS

August 1, 1996

1994 CORLEY RESERVE CHARDONNAY

The temperature in 1994 was very moderate resulting in a long growing season. The start of crush was delayed nearly a month past normal. We harvested chardonnay grapes in late September and early October and quality was exceptional, due in large part to the long "hang-time" of the grapes on the vines. All the grapes for this wine came from the Oak Knoll region of Napa Valley where Monticello is located. The vineyards are owned by us and have been farmed with great care for over 25 years. All the barrels are fermented and aged sur lie, with regular stirring of the lees, which adds complexity. Sixty percent of the juice underwent malolactic fermentation to provide even more creaminess and a silky smooth texture. The 1993 Corley Reserve Chardonnay is one we take great pride in putting the Corley name on. It is a rich, complex wine of great intensity. Cinnamon and toasty oak aromas augment the full varietal flavors with a long and lingering finish. While very enjoyable now, additional aging will be rewarded with an even greater depth and complexity of character.

Alcohol: 14.1% pH: 3.30 Total Acid: .63

1993 ESTATE CHARDONNAY

The Chardonnay fruit for this offering comes exclusively from our own Estate vineyards in the cool Oak Knoll region of Napa Valley. The low daily temperatures combined with the lingering morning fog provide an ideal growing season to properly mature the Chardonnay grapes. Selective shoot and cluster thinning helped to manage vineyard yields and combined with leaf pulling, helped the grapes to mature and develop full, varietal flavors. The grapes for this harvest were picked from August 29 - September 11, 1993. Approximately 35% of the wine underwent malolactic fermentation which provides additional complexity and mouthfeel. This full-bodied, beautifully balanced wine offers aromas and rich flavors of apple, pear, citrus, spice and toasty new oak.

Alcohol: 14.1% pH: 3.25 Total Acid: .67

1993 JEFFERSON CUVÉE CABERNET SAUVIGNON

The 1993 Jefferson Cuvée Cabernet Sauvignon from Monticello Vineyards was made from grapes grown on our own State Lane Vineyard located in Yountville. The moderate growing conditions of this area tend to produce fruit that is intense in color and flavor. 1993 was a "typical" weather year for Napa Valley in that the days were warm and the nights cool. The grapes were harvested during the first week of October. The vineyard was planted in 1971 and the wine produced from it shows the positive aspects of mature vines in that it is so well balanced. After harvesting, the grapes were crushed and fermented in our normal fashion. We did prolong the skin contact time by employing the technique of extended maceration for several weeks after the primary fermentation was complete. This procedure helps to soften the tannins and thereby increases the suppleness of the final wine. Barrel aging was in 100% French oak for 23 months. The wine was unfinned, lightly filtered and bottled in the Spring of 1996. This deep ruby-hued wine has a wonderful aromas of spicy anise and black currants. The texture of the wine is an elegant and well-balanced blend of fruit and oak flavors.

Alcohol: 13.8% pH: 3.45 Total Acid: .70

1992 CORLEY RESERVE CABERNET SAUVIGNON

The grape harvest of 1992 was notable for its short duration. A warm and dry summer weather pattern lasting for several months resulted in a late-August start to crush. The grapes for our Corley Reserve Cabernet Sauvignon were picked on September 17th. This wine was produced from 100% Estate Grown grapes, including Tietjen Vineyard in the prime Rutherford Bench area. The warm days and well drained soil typical of this viticultural area produce fruit with intense flavors and excellent quality. The grapes were aged for 22 months in French Nevers barrels. The resulting wine is rich with soft, complex flavors of blackberry and cassis with a hint of oak and moderate tannins. The wine will continue to age well for many years.

Alcohol: 14.0% pH: 3.55 Total Acid: .69

1991 ESTATE MERLOT

The 1991 Estate Merlot marks the second release from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 12-acre parcel located in the heart of our 125-acre estate. We harvested our 1991 Merlot on October 10th concluding on the 15th. After completion of fermentation 10 days later, the wine was allowed to macerate with the skins an additional 10 days, softening the tannins and extracting color. The resulting wine was aged gently in primarily new Nevers French oak barrels for an additional 18 months. The final blend emphasizes forward, rich plum flavors layered with french oak leading to a long, soft finish. Production was limited to 48 barrels.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



1991 ESTATE PINOT NOIR

The 1991 Estate Pinot Noir celebrates the 21st harvest from our estate vineyards located in the Oak Knoll area of the Napa Valley. This wine was crafted from grapes grown on a small 7-acre parcel located within the heart of our 125-acre estate. We harvested our 1991 Pinot Noir during the second week of September. After the grapes arrive at the winery, traditional burgundian methods using open-top vats, are used for fermentation and to extract rich color and flavors along with delicate floral aromas. Upon completion of fermentation 10 days later, the wine is gently transferred to Allier and Jupille French oak barrels for 12 months of additional aging. The final blend emphasizes soft forward cherry, berry flavors layered with french oak, leading to a long velvety finish. Production was limited to 80 barrels.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



Monticello

CELLARS

1989 CORLEY RESERVE CHARDONNAY

Our Corley Reserve was produced from grapes grown in one of Napa Valley's best Chardonnay areas—Oak Knoll. Winemaker Alan Phillips has identified a special area of the Monticello Estate as a source of exceptional Chardonnay fruit. These front blocks of the Estate have a shallow soil profile and the oldest and lowest producing vines. The grapes from this area were harvested during the second week in September. The entire crop was barrel fermented in new Vosges and Allier oak and aged on the lees for ten months. The resulting wine is rich, toasty and full-bodied with great depth of flavor, making it a perfect companion to richer seafoods or chicken in cream sauces and other lighter meats.

GOVERNMENT WARNING: 1. ACCORDING TO THE SURVEY IN GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS 5 LITERS

Monticello

CELLARS

1989 JEFFERSON RANCH CHARDONNAY

This Estate Bottled wine is our unique "Dinner Style" Chardonnay; specially made to accompany today's cuisine. The JEFFERSON RANCH consistently produces a high quality grape that has deep varietal character that is reflective of the Oak Knoll area. The distinctive flavors of this 100% Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1989 JEFFERSON RANCH CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

GOVERNMENT WARNING: 1. ACCORDING TO THE SURVEY IN GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS 5 LITERS

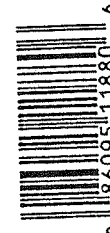
Monticello

CELLARS

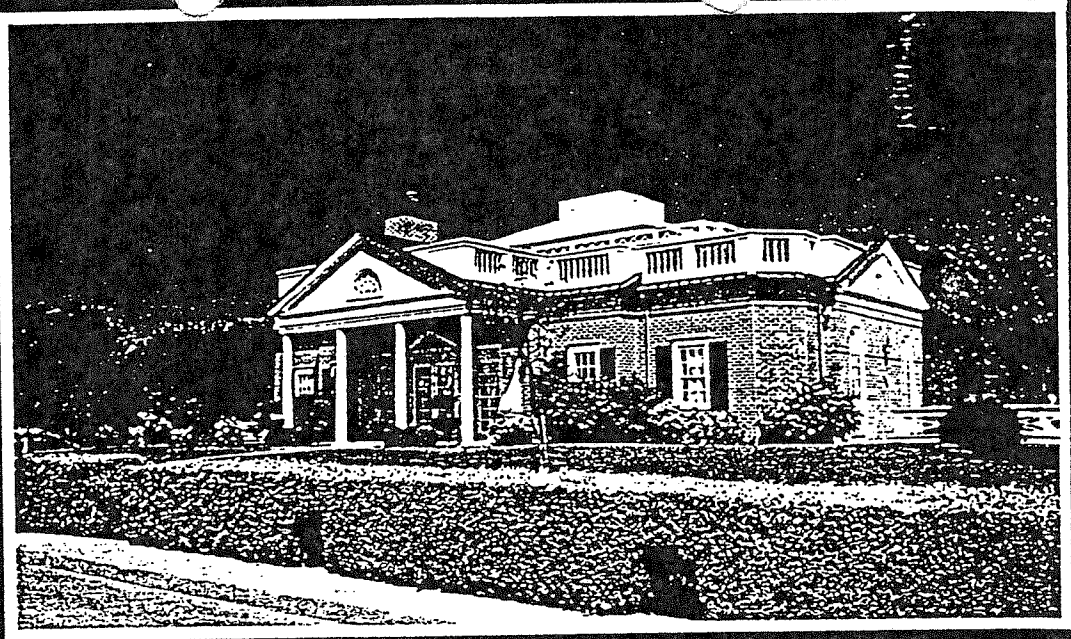
1990 JEFFERSON CUVÉE CHARDONNAY

Our 1990 JEFFERSON CUVÉE CHARDONNAY is produced primarily from a specially selected block of vineyards on the Monticello Estate. This vineyard consistently produces a high quality grape of Burgundian character that is reflective of the Oak Knoll area. The deep varietal flavors of this Chardonnay are highlighted by barrel fermentation of one third of the blend and 5 months of aging in Allier oak to add complexity. The result is an elegantly structured wine with fresh floral aromas, light oak flavors and a nice lingering finish. The 1990 JEFFERSON CUVÉE CHARDONNAY is perfect with grilled seafood, roast chicken, pastas and many other lightly seasoned dishes.

GOVERNMENT WARNING: 1. ACCORDING TO THE SURVEY IN GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. 2. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS 5 LITERS



MONTICELLO VINEYARDS NAPA VALLEY

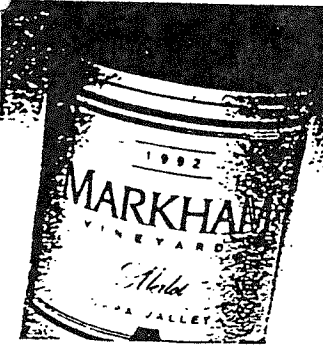
MONTICELLO VINEYARDS
4242 Big Ranch Road
Napa, CA 94558
(707) 253-2802

Founded in 1970, this tiny Estate vineyard and winery is located in the cool "Oak Knoll" region of Napa Valley. Monticello produces some of Napa Valley's finest Chardonnay, Cabernet Sauvignon, Pinot Noir and Merlot from its own family vineyards. The architecture on the property reflects Proprietor Jay Corley's interest in Thomas Jefferson, one of our country's first wine and food enthusiasts. Winery open daily 10-4:30. Shaded picnic grove.



A large, rounded rectangular box with a black border, containing three horizontal lines for writing.

MARKHAM VINEYARDS
 2812 North St. Helena Highway
 P.O. Box 636
 St. Helena, CA 94574
 707-963-5292



Markham Vineyards' stone cellar, fourth oldest in Napa County, was constructed in the 1870s by a Frenchman from Bordeaux. More than 100 years later, Markham Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc are aged within the walls of this venerable cellar. The diversity of Markham's Calistoga, Yountville, and Napa ranches provides ideal varietal, soil, and microclimatic combinations for the production of outstanding fruit. Cabernet Sauvignon, Cabernet Franc, and Merlot are grown at Yountville in the historic van Löben Sels vineyard as well as on the rocky Calistoga ranch at the headwaters of the Napa River.

The white varieties are grown at Markham's Napa Ranch at Oak Knoll, on the valley's western flank, where more moderate conditions allow for the development of superb fruit intensity. Barrel fermenting of the Chardonnay and sur lie aging complete the wine's flavor spectrum in harmonious balance.

C A I N V I N E Y A R D & S O N	
SPECIAL EVENT	
Four Wheel'n Above It All	Event for 4 People

Wine Auction 1996: Experience the Magic of the Rock. No visitor to the Cain Vineyard has ever forgotten the place, with its dramatic views of the valley below and the magical rock. You are invited to come stay on the rock and experience the magic of the rock during the 1996 Napa Wine Auction. Your whimsical stay begins on Wednesday, August 14, 1996, next year with a five night stay at Cain Vineyard's guest house for you and three guests. A chauffeur will pick you up from your home in a four wheel drive vehicle and deliver you to your motor home. The driver and vehicle are yours for the entire stay, so that you can relax and fully enjoy the hospitality events as well as the auction. As the schedule permits, you will tour Cain's terraced vineyard, visit the magical rock, and then into the cellars for an extensive wine tasting of the best leased vintages. As a memento of your visit, you will receive five wine pack gift boxes from each of the first three Cain Five vintages. Package includes five nights lodging for four people in the house on top of Spring Mountain beginning Wednesday, August 14, 1996. A chauffeur and a four wheel drive vehicle are yours for the entire stay, as well as transportation to and from the auction. Meals not included.

- Cain Five (36-750ml bottles, 12 each vintage)
- Five nights lodging
- Chauffeur driven four wheel drive vehicle during stay

1995
 c a i n v i n e y a r d & s o n

Vineyard Locations

Bear Flats / Bothe Vineyards (1966)

87 planted acres; well-drained gravelly loam sloping from Highway 29 to Napa River; planted to Cabernet Sauvignon and Merlot.

Three Palms Vineyard (1966)

75 planted acres; well-drained, gravel/rocky soil planted to Cabernet Sauvignon, Merlot and some Sauvignon Blanc.

Nolasco / Larsen Vineyards (1968)

50 planted acres; alluvial clay loam on both sides of river; planted primarily to Sauvignon Blanc plus Merlot, Petit Verdot and some Chardonnay.

Petersen Ranch (1971)

60 planted acres; well-drained, deep, rich loam about 700 feet above the valley floor; planted primarily to Cabernet Sauvignon with some Chardonnay.

Calistoga Vineyard (1971)

50 planted acres; alluvial loam astride the Napa River; planted to Sauvignon Blanc and Semillon.

Rosedale Vineyard (1972)

11 planted acres; well-drained sandy gravel; planted to Cabernet Sauvignon.

Tamagni Vineyard (1972)

53 planted acres; sandy loam, clay loam, and alluvial loam sloping from Silverado Trail to Napa River; planted to Sauvignon Blanc, Semillon and Cabernet Sauvignon.

Rutherford Ranch (1978)

80 planted acres; located two miles east of Rutherford; deep, well-drained alluvial soil and some shallow soils over clay subsoils; planted primarily to Cabernet Sauvignon and Sauvignon Blanc with some Chardonnay.

Diamond Mountain Ranch (1978)

120 planted acres, on western Mayacamas range opposite the winery, The vineyard is steep and terraced, soil is very well-drained gravel and volcanic ash; planted to Chardonnay, Cabernet Sauvignon, Merlot and Cabernet Franc.

Oak Knoll Vineyard (1984)

160 planted acres; on deep, well-drained, sandy loam; located in the cool southern end of the Napa Valley, just north of the city of Napa; planted to Chardonnay, Merlot and Cabernet Sauvignon.

Winery Lake Vineyard (1986)

180 planted acres; on shallow soils in rolling hills and on some deep alluvial flatland near Carneros Creek; planted to Chardonnay, Pinot Noir and Merlot.

Wildwood Vineyard (1987)

54 planted acres located a mile north of Sterling's Rutherford Ranch; deep well-drained soils slope from the Silverado Trail down to Conn Creek; planted primarily to Cabernet Sauvignon with some Cabernet Franc, Merlot and Chardonnay.

TRAMINER

In early California vines were trained low to the ground in the Spanish style. By the 1870s most vines were trained up a redwood grape stake, between 2 and 3 feet above the ground. They were then PRUNED to short spurs. After about eight years such head-pruned vines had a thick, upright trunk with a ring of short arms around the head. In a few more years the top of the vine had a goblet appearance and the trunk was thick enough to support itself and its crop without a stake. This approach was common in California until the 1970s. One still sees picturesque old vineyards here and there with vines trained in this manner.

In the 1870s other training systems came into limited use in California, particularly as some vineyardists began using trellises for their vines. It was found that some varieties gave better yields if they are cane pruned rather than spur pruned. In such circumstances head training was still employed except that the head was developed in a fan shape in the plane of the trellis wire. The cane was then tied to the wire and was replaced the following year. Cordon training was also tried before Prohibition, but did not become popular for wine-grape varieties. Now it is a very common practice. The cordon is simply an extension of the trunk, usually in both directions on the trellis. Such bilateral cordons are created by retaining two healthy canes and then pruning them to spurs in later years. When the cordons become old and heavy, they can be replaced.

In recent years much work has been done to improve the quality of the grapes by training vines to specially shaped TRELLISES, so as to open the vine to more sunlight and fresh air. The training of the vine is also affected if the vineyard is to be harvested mechanically. The recent trend to closer spacing has made vineyardists modify their training systems.

TRAMINER. See GEWÜRZTRAMINER

TRANSFER PROCESS. See SPARKLING WINE

TREBBIANO. See UGNI BLANC

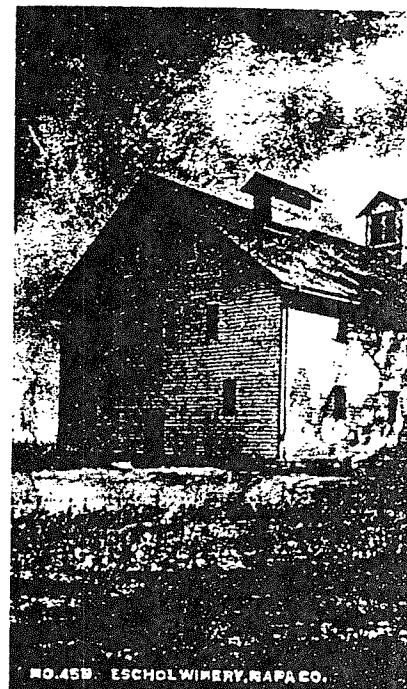
TREFETHEN VINEYARDS (BW 4635). Before the Trefethens acquired their winery and its vineyard in 1968, the estate had been the site of the historic ESHCOL WINERY* and before that part of Joseph OSBORNE's Oak Knoll ranch. Over the years the Trefethens have developed 600 acres of vineyard and have restored and expanded the landmark Eshcol Winery.

Located in the OAK KNOLL area of the Napa Valley, in the cooler, southern region south of Yountville, Trefethen's emphasis has been on Chardonnay, but there is also Cabernet Sauvignon, Merlot, and White Riesling. They sell grapes to other wineries but produce about 100,000 cases of their own, some of those sold under the Eshcol label.

TRELLIS. The earliest commercial grape trellises in California were simple one- or two-wire affairs, usually the latter, for cane-pruned grapes. The lower wire held the cane and the upper wire supported the growing shoots. Two-wire trellises were also used for cordon-trained vines.

Since the 1960s many more complicated trellis systems have been developed to meet the special needs of California vineyardists. Proper positioning of the fruit for mechanical harvesting is one of the most important of these needs. Systems developed for viticulture in New York State have also been adopted and often modified for the California environment. These systems usually have several wires and tend to open up the vines to sunlight and fresh air. The Geneva Double Curtain, for example, has been successful in diminishing herbaceous flavors in Sauvignon blanc, Cabernet Sauvignon, and Merlot.

TRENTADUE WINERY (BW 4538). In 1959 Leo and Evelyn Trentadue traded an agricul-



One of the architectural gems of the Napa Vineyards. The huge wooden facility, built painstakingly restored. It was designed by many other great California wineries. (Trefe

tural life in the Santa Clara Valley for one Geyserville in Sonoma County, where acquired two adjoining ranches that had acres of vines. For 10 years they sold grapes ITALIAN SWISS COLONY and others, and in 1969 bonded their own winery. It was that year that they sold their property MONTE BELLO to RIDGE VINEYARDS, a that included the old Perrone winery, which now Ridge's production facility. Since 1967 Trentadues have sold grapes to Ridge for Geyserville Zinfandel.

Today the Trentadues control about 200 acres of vines. Over the years they have produced a wide range of varietal and generic wines, once even an EARLY BURGUNDY, etc. Production has held at about 20,000 cases for several years, but the product has narrowed, now emphasizing Zinfan-

World Wide Web Edition

Richmond (VA) Times Dispatch - Print Circ 211,598

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Account Number: 7136



Headline: Ideal weather in'97 begets great wine

Source Website: <http://www.gateway-va.com>

When we think of California wine, we usually begin with the name of the grape and immediately switch over to the name of the producer. Vintage is usually a distant third. The 1997 cabernet sauvignons available now are serious, abundant, and should be worth everyone's attention.

The 1997 cabernets are characterized by having a very long growing season that was warm and abundant. All 234,132 tons of cabernet were, in the words of several California vintners, "enough to fit into all of our tank space plus a few assorted bathtubs. "

For us, the best thing about these wines that are maturing into their own is that they cover all of our budget bases - from just a nice glass of cabernet to the luxury models.

Now that cooler weather is upon us, there is nothing quite like a glass of cabernet to warm you. Since cabernet is naturally one of the more tannic wines, it is never a bad idea to have a bit of cheese and a tear of crusty bread to munch along with it. For the larger flavored wines, the bite of steak works just fine.

Parducci Cabernet Sauvignon, Mendocino, 1997, \$14. Older vines plus a light touch of oak and the generally softer Mendocino fruit make this a wine you can sip all by itself. The aging has already been done, so this is a good place to start on the 1997s.

The Oak Knoll region of Napa where the Trefethen [winery] is located usually produces a softer, cool climate-styled cabernet. Since there was no cool climate in 1997, the Trefethen Cabernet Sauvignon, Napa Valley, 1997, \$38, is a powerhouse, a full-throttle wine. It could use a few more years to tame those tannins just a bit. If you wish to drink it tonight and wade through that intense blackberry fruit, then throw on some shish kebabs and have at it.

The second label of the Trefethen [Winery] also has been one of Napa's mainstays since 1968. The Eschol Cabernet Sauvignon, Calif., 1997, \$14, is a soft, fruity and very flavorful cabernet with very slight tannins.

The Charles Krug Winery, run by the other branch of the Mondavi family, has suffered far too long from wine writers' neglect. A wine deserving of attention, the Charles Krug Cabernet Sauvignon, Napa Valley, 1997, \$19.50, is a medium-bodied classic from Napa that has a touch of merlot added. It is drinking well now and has to be one of the best bargains of the vintage.

Yes, it got warm in the Alexander Valley, too. But 22 months in oak barrels tends to balance things out. Chateau Souverain Cabernet Sauvignon, Alexander Valley, 1997, \$25, is a luxurious cabernet with fairly low acidity that should be enjoyed now. The bouquet will emerge after a few years of aging, so you can either age it or drink it now.

Beringer Knights Valley Cabernet Sauvignon, 1997, \$30, is Ed Sbragia's 22nd vintage of the Knights

BURRELLE'S

75 EAST NORTHFIELD ROAD / LIVINGSTON / NEW JERSEY 07039
(973) 992-6600 / (800) 631-1160

World Wide Web Edition

Valley cabernet. This wine is all about complexity, having a touch of cedar from oak aging and ripe fullness from the well-grown cabernet grapes. The vineyard was replanted in 1989 and is showing the kind of fruit that the region is justly famous for. This is benchmark Beringer.

Needless to say, the folks at Robert Mondavi weren't exactly napping in 1997, either. This is their winery's kind of vintage. The Robert Mondavi Cabernet Sauvignon, Napa, \$31.50, is their "regular bottling," but it seems so much more than that. Dark in color, it is packed with fruit and spices. It shows you just how far Napa has come.

I guess you could call Oakville "downtown Napa Valley." It originally was declared the soul of the place by the legendary Andre Tchelistcheff. The Robert Mondavi Cabernet Sauvignon, Oakville, 1997, \$50, is very dark with astonishingly saturated fruits, tannins and a mushroomy combination of flavors. This is a serious wine that makes you elated just thinking about it. Better get out some steak - you will need it.

The Robert Mondavi Cabernet Sauvignon Reserve, Napa, 1997, \$140, is the kind of wine Mondavi has been talking about trying to make for about 25 years now. It resembles a classified Bordeaux that sells for \$300. Dark in color with a forbidding look, the wine has a flavor of indescribably elegant beauty and harmony among all of its elements. You can drink it tonight or age it for 20 years. (C) Layne V. Witherell

Layne V. Witherell is wine buyer at Wine & Beer Westpark, 9631 W. Broad St., Glen Allen, VA 23060, phone (804) 965-9100. He welcomes notices for publication of upcoming wine events. Send e-mail to witherell@vcu.org.

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Jos Mary Ware

THE WINE BANK

Newsletter

March 1999

Purveyors of fine
wines since 1988.
Located in the
heart of San
Diego's historical
Gas Lamp District.

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Wine of the Month

Our March *Wine of the Month* selection combines

wine connoisseurs have been lamenting for. First, a wine worthy of outstanding merit. And second, a wine whose price tag causes flashbacks to the days of old, to the days when wine prices weren't stuck somewhere in the outer stratosphere.

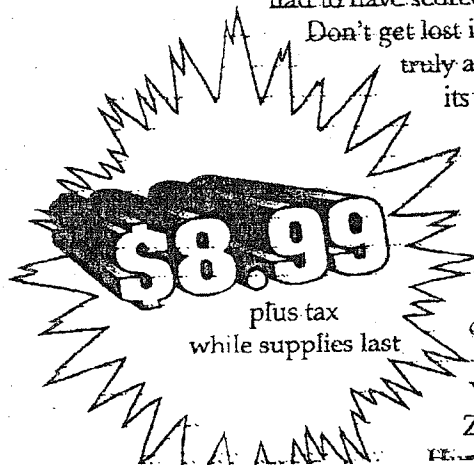
Folks, welcome to Seghesio's 1997 Zinfandel from Sonoma County. This wine indeed combines an excellent to outstanding wine with a price that will make you feel ten to fifteen years younger. We at The Wine Bank were wowed by it, we hope you will be wowed as well.

Winemaker Ted Seghesio states, "1997 was cooler than usual, dry, but with persistent fog. These conditions slowly ripened the fruit to full maturity."

This long hang time has given this 30,000 case production Zinfandel a pack load of lush raspberry-blackberry fruit. And despite the large quantity crafted, the Seghesio Sonoma Zin shows stunning balance between fruit and alcohol. Its aroma contains rich buttered oak scents combined with rose petals. The mid palate is somewhat silky, full-bodied, showing late-harvest nuances of plum and prunes in the long dusty finish.

Our Wine Bank Panel of Tasters (more on that later), gave this wine an average score of 87, and average means some had to have scored it higher.

Don't get lost in the price. This is truly a Zin that far exceeds its price tag. A remarkable feat considering the grapes used to make this luscious Zin were sourced from only 3 vineyards. What's more, is that the composite age of these vineyards is between 25 and 45 years. Yes folks, this truly is a Zinfandel wine bargain!



The Story of Zin

by Joe Krulder

Like many California wine fans, I came to regard the Zinfandel grape as something of our own, as uniquely Californian as a convertible in January with its top down.

But what did I know about it? What were its roots? After all, the debate on the origin of the Zinfandel grape rages on even after several trips through the forensic labs.

So I started my research, you know - the library, the Internet, associations such as ZAP, and I found that this grape has about as many stories as it has styles.

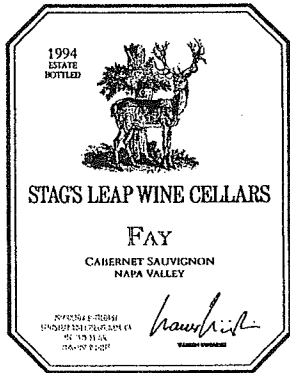
However, most agree on this - the first to plant Zinfandel in California was Joseph W. Osborne, at his Oak Knoll winery in Napa (now modern day Trethewen). The year was 1852, only two years after California had become a state, and four years since gold was pucked from Sutter's Mill along the American River. All of California was under a tidal wave of immigration from those who came to strike it rich. These "49er's" would get thirsty, that's for sure - and it was up to men like Osborne to quench them. Unfortunately, most of California's red wine wasn't too good back in those days. The dominant red grape of the time was the Mission grape, planted by Franciscan priest decades prior. While fine for the sacrament, the rush was on to find a worthier replacement, and fast.

At about this time, an old friend of Osborne's paid him a visit. His name was F. W. Macondray. Osborne and Macondray sailed together as a part of America's ever growing merchant fleet. Both were sea captains, both were from Boston, and both were card carrying members of the Massachusetts Horticultural Society. And who better to have as members in the early part of the 19th Century than sea-faring captains assigned to the China sea trade route as Macondray and Osborne had been.

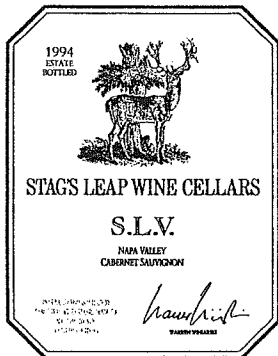
Anyway, back to the visit - Osborne had retired to the Napa Valley, back when California was still Mexico. He had purchased a couple of hundred of acres from a long time associate of his, General M.G. Vallejo. Perhaps hearing of his plight to find a red grape that would craft a serious wine, Macondray sailed in with a few dozen clippings of Zinfandel. Where did the clippings come

WINE ENTHUSIAST BUYING GUIDE

94 Stag's Leap Wine Cellars (CA) 1994 Fay Vineyard, Cabernet Sauvignon, Napa Valley. Dark ruby red appearance. Medium-bodied. Moderately extracted. Moderately tannic. Plums, cassis, cherries, earth. Big, rich mouthful of black fruit and earth with tannins and black fruit flavors lingering through the finish. Drinking well now. \$50



93 Stag's Leap Wine Cellars (CA) 1994 SLV, Cabernet Sauvignon, Napa Valley. Dark ruby red appearance. Medium-bodied. Moderately extracted. Moderately tannic. Plums, earth, brown spice. Intriguingly earthy, spiced aromas. Rich, deeply flavored palate has an earthy richness and smoothness through to its spicy conclusion. Very ripe and supple. \$50



93 Shafer (CA) 1993 Hillside Select, Cabernet Sauvignon, Stags Leap District, Napa Valley. Deep opaque purple color. Medium-bodied. Highly extracted. Moderately tannic. Red cherries, cocoa, cedar. Angular and minerally with some solid tannins contrasting with crisp, red fruit flavors. Shows some structure and depth. This will resolve itself more harmoniously with time. *Cellar Selection*. \$60

91 Clos Du Val (CA) 1993 Reserve, Cabernet Sauvignon, Napa Valley. Deep ruby with purple highlights. Medium-bodied. Highly extracted. Mildly tannic. Chocolate, brown spice, black fruits. Rich black fruit aromas. Smooth, textured mouth feel shows great elegance. Clean, lengthy finish shows persistent fruity nuances. Fine balance, with complex flavors. \$48

90 Shafer (CA) 1994 Cabernet Sauvignon, Stags Leap District, Napa Valley. Opaque bright reddish purple color. Medium-bodied. Highly extracted. Moderately tannic. Crisp berries, minerals, brown spice. Assertive bright fruity aromas. \$28

90 Chimney Rock (CA) 1994 Reserve, Cabernet Sauvignon, Stags Leap District. Bright purple red appearance. Medium-bodied. Moderately extracted. Mildly tannic. Dried herbs, cassis, cedar, brown spice. Spicy black fruit aromas. Lively and vibrant on the palate with full spicy oak flavors on the finish. \$50

90 Chimney Rock (CA) 1994 Elevage, Stags Leap District. Full reddish purple color. Medium-bodied. Highly extracted. Moderately tannic. Cassis, toasted oak, brown spice. Full toasty aromas. Concentrated berry flavors with generous oaky spice and a dry fine-grained tannic finish. \$40

86 Pine Ridge (CA) 1994 Cabernet Sauvignon, Stags Leap District. Full raspberry red. Medium-bodied. Moderately extracted. Mildly tannic. Raspberries, cassis, anise. Crisp, high-toned aromas. Bright raspberry and black fruit flavors expand vibrantly on the palate with soft tannins through the finish. \$35

85 Hartwell (CA) 1994 Sunshine Vineyard, Cabernet Sauvignon, Stags Leap District. Garnet brick red appearance. Medium-bodied. Moderately extracted. Mildly tannic. Earth, black fruit, currant. Minty accents on the nose. Austere, earthy palate has toasty, spicy flavors lingering. \$45

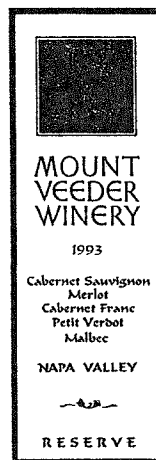
Oak Knoll District

93 Signorello (CA) 1994 Founder's Reserve, Cabernet Sauvignon, Napa Valley. Dark crimson red appearance. Moderately full-bodied. Highly extracted. Black pepper, plums, cassis, toasted oak. Rich, black fruit nose has toasty overtones. Concentrated curranty flavors are very accessible now. Persistent fruity finish has balanced tannins and toasty oak flavors. \$55

90 Signorello (CA) 1994 Cabernet Sauvignon, Napa Valley. Dark blood red with subtle purple highlights. Moderately full-bodied. Highly extracted. Moderately tannic. Toasted oak, cassis, plums, brown spice. Rich, oaky nose suggests ripe black fruits that are confirmed on the palate. Chewy, ripe palate is full with plenty of toast on the dry finish. \$30

Napa Mountains

95 Mount Veeder Winery (CA) 1993 Reserve, Napa Valley. Dark blood red appearance. Medium-bodied. Highly extracted. Moderately tannic. Red currants, cassis, cedar. Ripe berry aromas reveal bright high-toned fruit flavors and a ripe juicy character up front. Firm tannins clamp down on the finish. \$40



NAPA MOUNTAINS AT A GLANCE

Wines Tasted: 16

Percentage of 90-point Wines: 56%

Median Price: \$33.50

The Top Producers:

Cain	Liparita
Diamond Creek	Mount Veeder Winery
Dunn	Spring Mountain Vyd.
Hess	St. Clement
La Jota	

In the mountains on either side of Napa Valley, intrepid vintners toil away. Though home to a range of sub-appellations including Atlas Peak, Diamond Mountain, Howell Mountain, Spring Mountain and Mount Veeder, these Napa mountain districts are still entitled to use the term Napa Valley on their labels.

Mountain viticulture is quite different from that on the valley floor. These sub-districts are making a name for themselves, and connoisseurs are gravitating to these long-lived, structured wines. Although they have a reputation for backwardness, new tannin management techniques over the last few years have paid enormous dividends. The current crop of wines has actually become approachable on release. These difficult-to-farm appellations will never become commercially feasible, but will continue to be of great importance at the quality end of the spectrum.

94 Hess Collection (CA) 1993 Cabernet Sauvignon, Napa Valley. Bright dark reddish. Medium-bodied. Highly extracted. Moderately tannic. Vanilla, toasted oak, cassis, plums. Delicious toasty oak aromas lead a fruity palate with firm oak spice flavors on the finish. *Cellar Selection and Best Buy*. \$20

93 Spring Mountain Vineyard (CA) 1993 Red Wine, Napa Valley. Dark black-cherry. Medium-bodied. Moderately extracted. Moderately tannic. Earth, minerals, cassis. Toasty, dusty aromas lead a rich, chewy palate with great depth of flavors that reveals layers of earthy complexity. Tannins are firm and dry but do not dominate totally. *Cellar Selection*. \$28

1993
SPRING MOUNTAIN
 VINEYARD

Miravalles - Atlas - Chivalier


 P.O. Box 47817
 94568, Sutter

*Division
 Thomas F. Farrell*

St. Vign Valley Red Wine

from some interest in the

OAK KNOLL.

A Grand Estate Comprising Hill and Valley.

The Surroundings and Furnishings of a Luxurious Home.

Oak Knoll, the charming and delightful country residence of Hon. and Mrs. Drury Melone, is situated on the western side of Napa Valley, about five miles distant from Napa City. The county road and the railroad in the immediate vicinity are flanked by long rows of locust trees, interspersed here and there with gigantic specimens of the prickly pear cactus, which is just now covered with a profusion of yellow blossoms. The railroad station of the same name is marked by a cosy little rustic building. Opening the gate near by and entering, we find ourselves upon the main avenue or drive-way leading to the residence and grounds which adorn this picturesque and far-famed country seat. The avenue is gravelled and adorned with shade trees and leads across the valley in the direction of the western hills, through fields of waving golden grain, dotted here and there with the verdure of majestic oak trees.

OAK KNOLL PARK.

About half a mile distant from the station the grain fields end, and the deep green color of orchard trees, bearing their heavy loads of luscious fruit, greet the eye. A few rods farther on the avenue detaches toward the right hand, and in a few moments we have entered a magnificent park, whose spreading lawns and ample shade trees and sparkling fountains and cosy retreats kindly invite the lover of Nature to partake of the pleasures which she has here provided. In the embellishment of this magnificent park and well-kept lawn Dame Nature has done much, but Art more. Here, under the direction and skill of a trained hand and eye, vegetation puts forth all its magnificence. The tender and delicate plant of the tropics will be found growing side by side with its hardier relative transported from the cold zone. The flora of Europe and Asia and that of America here mingle together as freely as if they were all natives of a common country. Nowhere, probably does Nature bestow her charms more liberally than she has done in this place, where the skies kindle with the magic of summer clouds and glorious sunshine, where flowers of the choicest varieties grow in rich profusion, adding their many-hued charms to the lovely scene and mingling their fragrances with the rich, balmy odors of the fir and pine trees and aromatic shrubs, which are daily borne down from the mountain sides that shelter it from the fogs and winds of the coast.

A PICTURESQUE MANSION.

After a short drive around the winding carriage way we arrive at a spacious mansion of stone and wood, built in a semi-oriental style of architecture, which combines the easy, flowing, graceful lines of the Oriental and Moorish with the artistic features of the Grecian and Roman models. The building is surrounded by large and airy verandas and porches, which tend to tone down the largeness of the structure and at the same

time add to the comfort of the occupants. It is built upon a gentle, sloping knoll, considerably higher than the park grounds, and which, tradition says, was constructed by the Indians centuries before the advent of the white man, and used by them in the observance of some peculiar, religious rite or purpose now unknown. Be that as it may, we know that the Indians have passed away, and that the oak trees which grow around are upwards of five and six hundred years old, but the true origin and purpose of the knoll or mound we shall probably never know. If it be true that the Indians constructed it, and it was by their hands that the acorns were planted which have since developed into the magnificent oaks growing around, their minds, seemingly, must have had some conception of the beautiful; if not, then, to use Emerson's language, "They builded better than they knew." The mansion is painted in rich, warm tints, which form a pleasing contrast to, and yet harmonize with, the ever varying shades of the green of the trees and shrubbery around. From every door and window there is a succession of scenes, owing to the arrangement of the trees, and beautiful glimpses are obtained of hill and mountain and valley brook into a variety of landscapes. As you stroll over the grounds you pause and wonder who the artist was that arranged this ever varying picture. At one place you observe the nice distribution of flowers and plants of tender and graceful foliage; in front you catch a bit of lawn, upon which deer and other pet animals graze; through that opening the distant hills which bound the eastern horizon break upon your view; to your right you see the deep, green-colored foliage of the orange tree, laden with its rich treasure of golden fruit, the beautiful magnolia, with its fragrant white blossoms, the fruitful olive and the stately yew tree, backed by some gnarled oak, around whose massive trunk the delicate tendrils of an Isabella or Catawba grape are lovingly clasped, and as the branches sway in the breeze a glimpse can be obtained of the mountain stream, glittering with silvery sheen as its waters ripple and splash in the sunlight.

THE PARLORS

are furnished in a costly manner. The walls and ceilings are frescoed in an artistic and tasteful style and are in general keeping with the appointments. The furniture is tasteful and elegant, and the room is filled with a collection of rare and expensive art treasures. From the walls are suspended a number of fine portraits and paintings, some of which are costly gems. A fine life-like portrait of Mr. K. B. Woodward, as well as a number of other family portraits, grace the walls. Among the other paintings may be mentioned "Madonna," "Beatrice de Cenci," some bits of California scenery and a beautiful painting of "Linda di Chamounix." The latter is a real gem, full of sentiment and pathos, and appeals at once to the tenderest sympathies of our nature. Poor Linda, bereft of reason and wandering alone in the mountains, has been solicited by her brother to return to their home. Her mind a blank, she fails to recognize him. He has exhausted all the means in his power to make himself known. He has failed, yet he will not desert her. He will while away the time

humming a little simple home song, which in early years they often sang together. The singer forgets himself—the melody grows in feeling and strength; a changed look comes over the sweet, and lute as she listens, and little by little the reason, which had been so long asleep, is at last awakened, and ere the strains have died away the brother's fidelity has been rewarded.

THE LIBRARY.

Which immediately adjoins the parlor, is large and roomy, and its cases are filled with a fine collection of costly, valuable, rare and useful books. The works are of a general character and are all well bound. In a little alcove, apart from the library proper, may be found a collection of maps, charts, globes and other apparatus necessary in every well-furnished library. The cabinet contains a number of rare and valuable specimens, statuettes, carvings and choice curiosities and bric-a-brac gathered by the members of the family while traveling abroad. Several costly carved tables grace both the parlors and the library. In one corner of the library stands an old-fashioned spinning wheel, which evidently has been of service in its day. It is yet in good condition, and, judging by the hank of flax fibre that rests upon the spindle, it is still ready for use. The sitting and dining-rooms are large, conveniently arranged and furnished to correspond with the rooms already described. The residence is supplied with gas and hot and cold water throughout, conducing greatly to the comfort and convenience of those who reside in it.

THE FARM.

Leaving the residence and the park grounds, we enter upon the agricultural portion of the domain. Right here it may be well enough to state that Oak Knoll Farm comprises about 2,200 acres, 800 acres of which are under a high state of cultivation. Of this latter amount the orchard, which is filled with the choicest varieties of fruit trees, occupies 100 acres. The vineyard contains about the same amount and is planted in the leading varieties of grapes. The remaining 600 acres are devoted to the cultivation of corn, wheat and other cereals. The owner, though not a farmer in the sense generally understood, has a very good conception of what constitutes good farming, and throws himself into the work as earnestly as the most active husbandman and with a sense of pride that is commendable. He plans and directs all the work that is done and, when business permits, personally superintends it. There is a very large force of men employed in caring for the land now under cultivation, while another force is clearing and preparing new lands for next season's plowing. All the adjuncts necessary to carry on the operations are found upon the farm. A large stable, costing \$10,000, blacksmith shop, stock sheds, cattle pens, milky houses, fruit and packing houses, carpenter shops, etc., etc. The live stock is all of choice breeds—Jersey and American cattle, South-down sheep, Berkshire and China hogs and a fine stud of horses. Several of the little buildings, as well as fences in the vicinity of the residence, are models of rural architecture and quite pleasing to the eye.

THE PICNIC GROUNDS.

Immediately back of the residence a beautiful stream, which has its origin in the higher portions of the farm, flows leisurely along its gravelly bed toward the lower valley. The banks are lined with alder, maple and willow trees, furnishing ample shade for the stock who seek it during the heat of the day. The stream winds along through dale and around hills—now it enters a rocky defile in the mountains, then out again into the sunlight, gleaming like a sheet of silver. It is extremely picturesque and is often visited on that account alone. Higher up it passes through a rocky glen, which widens out at a spot called "The Dam," and thitherward merry groups of children, as well as their elders, are often seen

wandering their way for a picnic. In this little cosy nook are a number of tables and benches placed for their accommodation. Of course they enjoy themselves. In the stream may be seen some fine specimens of salmon and brook trout, as well as other fish. The densely wooded hills on either side afford a covert for deer and other game, while numberless quail run in and out, little heeding danger. Mr. Melone being a veritable nimrod by nature, it is almost needless to say that he enjoys this portion of his country life.

We must close. There is much that we might have said about this beautiful country seat, but we must defer the same until some more opportune occasion. It may not be amiss to say a few words about the genial host and hostess, the presiding spirits of this little paradise. Mr. Melone, who is a Kentuckian by birth, is personally a man of fine physique—somewhat tall, firmly built and erect in carriage. He has a well-shaped head, an expressive eye and a pleasant face, that not only bears the impress of character, but also reveals that kind, warm and genial disposition for which he is noted. We will not enter into a personal description of Mrs. Melone, as the lady is so well and favorably known to many of our readers. Here in her beautiful country home, the honored mother of an honored household, she reigns as a queen. Mr. and Mrs. Melone are justly noted in the metropolis for their fine entertainments and hospitable character, and nowhere is the latter shown to better advantage than within the precincts of Oak Knoll Farm.

Kind reader, if it should be your lot to sojourn in Napa valley, do as we have done, visit Oak Knoll, and then tell your friends that Napa county is the richest gem in California's golden crown, and that one of the fairest spots in California's loveliest valley is the beautiful farm which we have attempted to describe.

**NAPA COUNTY
Vineyard and Ranch Property**

FOR SALE!
By Order of Trustees and Heirs of Estate of the Late James W. Simonton.

- The fine property known as "Talcote Vineyards," being part of the Rancho Huichica and located in Napa County, on the road from Napa City to Sonoma—four miles from Vineyard Station, on Sonoma Valley Railroad, and six miles from Napa City.
- 10 acres of vineyard, four years old, planted with resistant vines, and grafted with the choicest varieties of grape cuttings.
- 30 acres of new vineyard, one year old, planted with resistant vines.
- 20 acres of old vineyard.
- 20 acres of orchard in full bearing.
- 10 acres of the finest bottom land, which never fails to yield a crop.
- 125 acres of land good for vineyard or agricultural purposes.
- 1,453 acres of excellent pasture land.
- Conspicuous residence, large barn and out-houses, dairy, stone wine cellar, live stock including horses, mule, and about 50 milk cows, wagons, agricultural and vineyard implements, and everything necessary to carry on a first-class vineyard and ranch.
- This property has been under the management of Prof. Geo. Husmann, the well-known vineyardist, and present United States Agent for Agriculture for California.
- The land is well watered and has a living stream running through it. The climate is unexcelled and the soil is productive.
- Investors will do well to examine this property, which will be sold as a whole or in parcels.
- For terms, further particulars and permits to examine the property, apply to FRANK OTIS, Attorney-at-law, No. 620 Montgomery Street, San Francisco.

B. E. HUNT,

NOTARY PUBLIC.

OFFICE: Corner Brown and Second Sts., Napa City, Cal.

INSIDE NAPA VALLEY
A Visitor's Guide

Touring Yountville, Stag's Leap and Oak Knoll districts

By PAUL FRANSON
 For Inside Napa Valley

YOUNTVILLE

The Yountville, Stag's Leap and Oak Knoll districts near Yountville contain some of the most renowned wineries of Napa Valley. The area is a great site for a pleasant, mostly flat 15-mile tour starting at Vintage 1870 in Yountville.

Leaving the lot, turn left, then right on Humboldt Street, left on Yount Street, then right on Yountville Crossroad.

You'll pass vineyards on the flat valley floor, and at 1.4 miles come to a wildlife viewing area at the Napa River. At 1.6 miles, you enter the famous Stag's Leap District, whose many wineries exploit the unique soil and climate to produce exceptional cabernet sauvignons. All the wineries mentioned welcome visitors without appointments unless noted, but you'll probably not want to taste at too many while on your bike tour.

The first winery is Goosecross Cellars. At 1.8 miles, turn left on State Lane. The winery is about 1/2 mile away. Goosecross, like most smaller wineries away from Highway 29, is friendly and welcoming.

Staying on the main route along Yountville Crossroads, find S. Anderson Cellars which makes excellent sparkling and still wines. A tour of its interesting caves requires advance reservations.

Continuing up a gentle rise, turn right at Silverado Trail. It generally has a wide shoulder though cars zoom by. The Trail rises gradually, but it's manageable for casual cyclists.

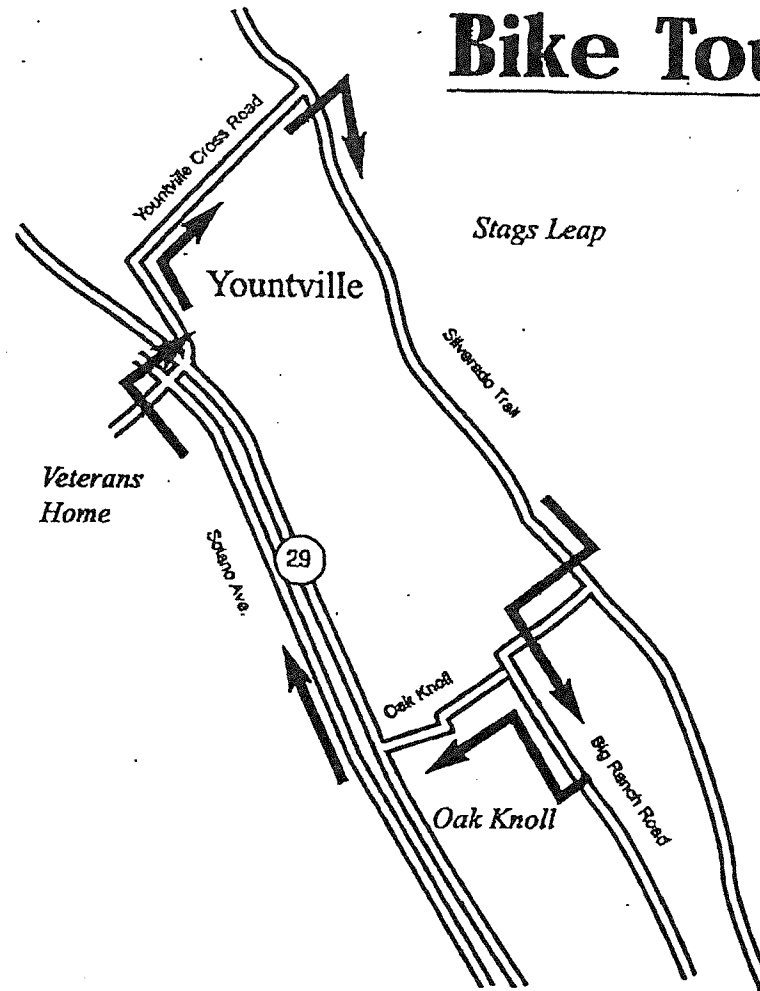
Robert Sinskey Vineyards at 2.6 miles specializes in pinot noir. It has a picnic area and is just past a school house now a private residence. At 3.4 miles is the entrance to Shafer Vineyard, which requires appointments for visits.

Up a steep hill on the right at 3.9 miles is Silverado Vineyard, owned by the Disney family. It's a great view with a friendly reception at the top. The winery makes excellent wines including sangiovese. Pine Ridge, a 1/2 mile farther, has an excellent tour and pleasant picnic grounds. Small Steltzner Vineyards lies across the Trail.

Famous Stag's Leap Wine Cellars is at 4 miles and just past is Regusci

See BIKE, Page 9

Bike Tour



Top 10 Reasons Why You Should Visit

WILLIAM HILL
 WINERY

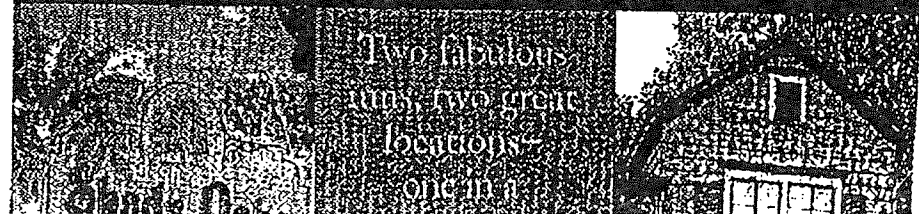
10. The winery is not located on a fault line but the staff shakes, rattles and rolls!
9. We have turned over a new "leaf", literally! -- allow us to show you how.
8. In-house studies suggest that the health benefits of our wines, taken in moderation, FAR outweigh those of other producers!
7. Our staff is fun, friendly and nude! (NOT)
6. Meet a native Napan! (1 of 100 remaining)
5. Discover our food and wine pairing expertise.

Open daily
 10am-4:30pm



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 Napa, CA 94558

Napa Valley's Finest Inns



Solid From the Ground Up

By MATT KRAMER
SPECIAL TO THE TIMES

Nothing is more reassuring to a wine buyer than a winery that owns its vineyards. This offers the best guarantee of consistent, reliable wine.

Of course a winery can get consistency through a long-term contract with a grower, but that's not the same as growing its own grapes.

The difference comes down to discipline and courage. Grape growers who sell to others tend to prune their vines with an eye to higher yields, rather than lower. They're also more likely to pick their grapes early in the season, especially if bad weather threatens.

In short, they are inclined to hedge their bets rather than make the sacrifices and take the chances that going for the highest quality may require. It's simply in their best financial interest.

A winery can specify more severe pruning in its grower contract, and many wineries are intimately involved with picking times and such. But in the end, a grape grower's future lies in his vineyard, not in somebody else's wine.

It's no coincidence, then, that some of the consistently best wines come from winegrowers who do it all: grow their own grapes and make their own wine. Their convictions, passions and courage come literally from the ground up.

You would think that winegrowers who do this would be shouting it from the rooftops—or at least declaring it on their labels. Many do, but some, such as Gallo Sonoma (recommended below), merely declare "vinted and bottled by," which is most commonly used by bulk producers who purchase finished wines.

Yet the Gallo Sonoma wines are entitled to the highest designation: "grown, produced and bottled by." That's the airtight, no-nonsense legal declaration of a winery-grown wine. The great majority of wineries cannot make that enviable declaration.

The resonant phrase "estate bottled" means something similar, but with a legalistic twist. American wines can say "estate bottled" only when both the winery and its vineyard are in the district noted on the label. A winery situated in a different district from its vines cannot use "estate bottled" on the label.

If you're looking for an edge in choosing wine (and who isn't?), you could do worse than seek wines that are labeled "estate bottled" or "grown, produced and bottled." It's no guarantee of quality, but it is of consistency. If you like this year's wine, it's an awfully good bet that you'll like next year's as well. The following wines, although of varying age, prove the truth of this with every new vintage.

1995 Trefethen Vineyards Chardonnay (Napa Valley) (\$21): Napa Valley's Trefethen Vineyards is an ideal example of the virtues of estate bottling. Trefethen has consistently been one of Napa Valley's best Chardonnay producers. From the first, with its 1973 vintage, Trefethen Chardonnay won early fame.

In recent years, though, it lost esteem with certain Chardonnay camp followers for refusing to cater to the latest tastes, including toasty oak, extended lees contact and malolactic fermentation.

Trefethen has remained true to its school, and its terrific '95 vintage shows just why it has no need to gussy up its Chardonnay with the latest techniques. Trefethen's 600 acres of vines are in the (not yet legally designated) Oak Knoll district at the cool southern end of Napa Valley, not far from the city of Napa. Over the years, Trefethen's Chardonnays have consistently displayed a distinctive Oak Knoll character. This is underlined by an unwavering winemaking style.

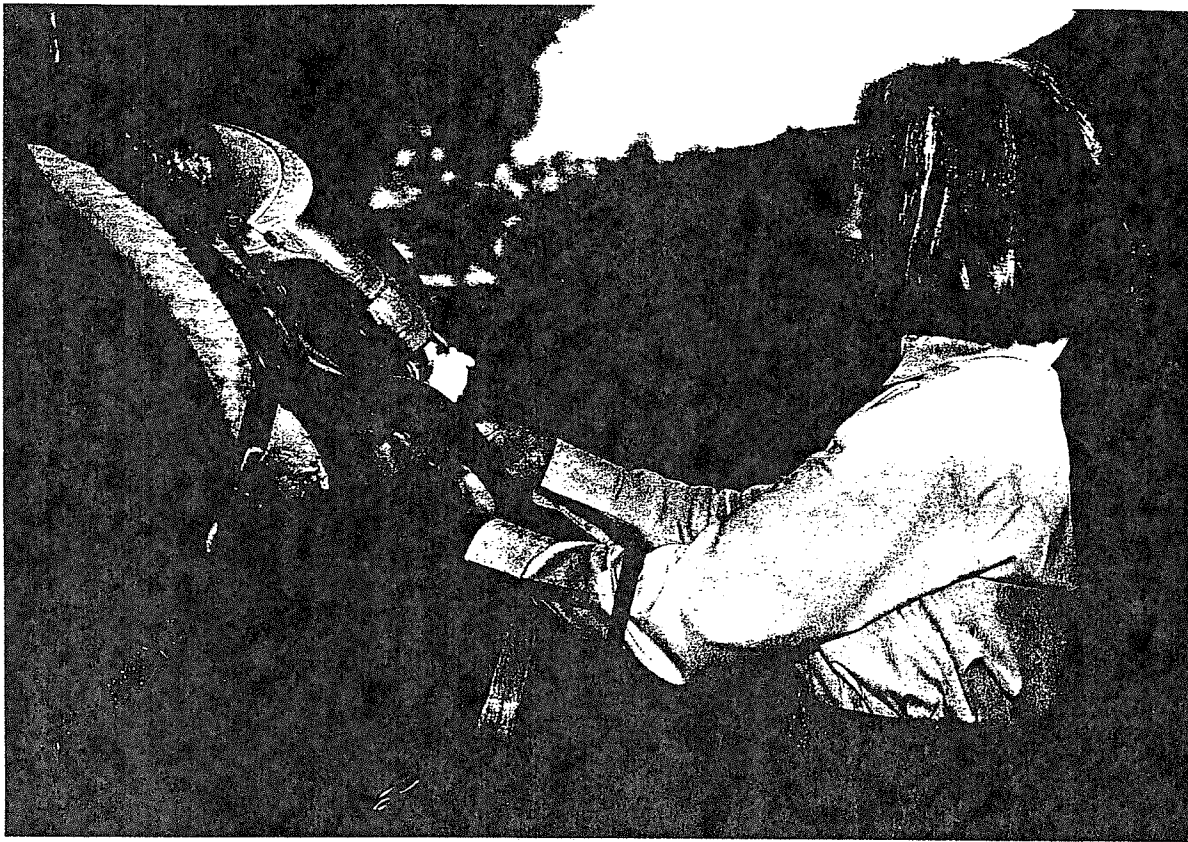
This brand-new '95 Chardonnay is surely one of Trefethen's best in years. As always, the winemaking is clean, pure, impeccably defined and mouthwatering in its crispness. In the '95 vintage, the fruit is exceptionally dense and delivers its pure Chardonnay flavors unmarred by intrusive oakiness.

This is a wine destined to do nothing but improve over the next five to 10 years. Trefethen's track record for aging makes that a sure thing. Look for a street price as low as \$16.95.



Trefethen Vineyards VP Tony Baldini, left, and vineyard manager Steve Baldini among Trefethen's vines.

TERENCE MCCARTHY



DANCES WITH COWS BY RICHARD PAUL HINKLE

Saddling Up with Janet Trefethen

like a tornado, moving hard in one direction then pivoting sharply and racing off in another, his athletic body jumps and gyrates in seemingly impossible ways. No, I'm not talking about a sensational running back or a gifted point guard, but rather about a sinewy equine competitor whose name, appropriately, is Gimme High Fives. The acrobatic moves this amazing animal is putting on — with me in the saddle clinging to his lathered back — are the essence of “cutting,” a rigorous but ritualistic dance between horse and cow that epitomizes the American West in its heyday.

The term “cutting” refers to the art of removing a calf from the herd — and its protective, bawling mother — for the purpose of branding or medicating. It is the cowboy's *pas de deux*, more important than the Texas Two-Step. And, believe me, riding an adept cutting horse is an exhilarating experience.

Lunging like a lineman determined to lasso a nimble tailback, Gimme High Fives — bred as a cutting horse, and in his prime at 8 years old — adroitly corrals the calf and separates him from the herd.

Gimme High Fives is owned by 16-year-old Loren Trefethen and his parents, John and Janet, best known as the proprietors of Napa Valley's historic Trefethen Vineyards. Established in 1886 as Eshcol Ranch Winery and reincarnated a century later as Trefethen Vineyards, it is today the oldest

working, gravity-flow, wood winery in the valley.

John's parents, Gene and Katie, bought the 600-acre walnut, wheat, grape and prune ranch in the Oak Knoll District of Napa in 1968. John, a Navy vet who was finishing up a business degree at Stanford at the time, had developed a business plan for a small winery as one of his class projects. In 1970, as his father was replanting much of the ranch to wine grapes, John began to put the plan into action. The Trefethens reopened the pumpkin-colored, south valley landmark building in 1973. At the time, most of the grapes were sold to other wineries (notably Domaine Chandon, which conducted its earliest crushes at Trefethen). Their own first crush yielded 2,000 cases. Today wine production has reached approximately 90,000 cases.

It is a Friday morning in autumn, the grapes are in and well on their way to becoming wine, and I have just been introduced to Gimme High Fives. He is a handsome horse, and seems to know full well his provenance, his history. Standing 15 hands high (5 feet, ground to withers) and weighing about 1,500 pounds, he was born, bred and trained to be the cowboy's legs.

My instructor is veteran horsewoman Janet Spooner Trefethen. While hardly a greenhorn (I once mustered up the confidence to ride a polo pony while swinging a wooden mallet at an incredibly small wooden ball), for my training she nonetheless selected her son's horse because he is such a steady, reliable creature.

Trefethen grew up with horses on her parents' 1,200-acre rice farm near Colusa (north of Sacramento). “My



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Mr John Magaw, Director
Bureau of Alcohol, Tobacco and Firearms
650 Massachusetts Ave. N.W.
Washington, D.C. 20226-0013

Dear Mr. Magaw:

As a viticultural consultant in the Napa Valley for the last 30 years, the Oak Knoll District committee has asked me to comment on the exclusion of Brown's Valley from the proposed Oak Knoll District AVA.

Based upon perceived differences in climate, geography and soils I find myself in complete agreement with this exclusion. Brown's Valley in my opinion, is sufficiently unique to merit its own AVA. I believe Brown's Valley and Oak Knoll District are different areas. Brown's Valley is like a little niche-with wind flows of its own. It is its own small valley. It is distinctly different from the Napa River dominated valley floor where the proposed AVA Oak Knoll is located.

I encourage you to approve the Oak Knoll District AVA.

Sincerely,

Thomas E. Prentice, CEO
Crop Care Associates, Inc.